

Using This Farm Guide

Here's the easy way to find the best of Puget Sound Fresh!

- Check the seasonal guide on p. 5 to see if the product you want is in season. (Remember that seasons can vary as much as two weeks due to weather conditions.)
- Then, find the farms and farmers markets in the listings that begin on p. 16. Farms and farmers markets are listed by geographic area. For more details, check the Puget Sound Fresh Web site or call the farm.
- 3. Call before you go to confirm the crop is ready and the farm is open.

Tips for Enjoyable Harvesting

- 1. Call the farm before you leave home to confirm product availability and hours.
- 2. Bring plenty of containers.
- 3. Leave your pets at home.
- 4. Wear "grubbies" and sturdy shoes for U-pick.
- Respect the farmer's property and follow any written or verbal instructions you are given.

- 6. Keep your children under control.
- 7. Have fun!





What is Puget Sound Fresh?



Puget Sound Fresh, a program of Cascade Harvest Coalition, is your best way to find products that are grown, raised or harvested in the twelve counties that border Puget Sound. Just look for and ask for the **Puget Sound Fresh** label or logo at your local market.

When you ask for and buy locally-grown products you enjoy the freshest possible produce, and help keep our community healthy. Protecting our valuable farmlands and environment is critical to the vitality of our region.

You can find **Puget Sound Fresh** products at your local farmers markets, on-farm stands, several local retail grocers and through CSA farms. Buying local means you enjoy the bountiful, delicious products grown right here by farmers who dedicate their lives to providing flavorful, healthy food for our tables.

You'll be amazed at the variety and quality of products grown in the Puget Sound region. Our products are prized locally, and across the world for quality. **Puget Sound Fresh** can mean fruits and vegetables, fish, shellfish, dairy, meats, wines and flowers.

So—take a look through the *Puget Sound Fresh Farm Guide*. Then head on out to the farm. You'll find the best in locally-grown products and learn why **Puget Sound Fresh** means Really Local...Really Fresh.

REMEMBER: ASK AT YOUR LOCAL GROCERY STORE OR RESTAURANT for **PUGET SOUND FRESH** products. Tell them you support our local farms and want them to do so, too.

For more information and a list of participating "Puget Sound Fresh Partners" visit:

www.pugetsoundfresh.org



Welcome to the 2005 Puget Sound Fresh Farm Guide

This is your guide to the fabulous farm products that are grown, raised or harvested right here in the twelve counties that border Puget Sound.

Our region produces a huge variety of delicious, beautiful and healthy FRESH foods throughout the year. This guide will help you find the best local products—and lots of ways to enjoy them!

Why Buy Local?

When you buy local, you help keep our farmers farming. A secure, healthy local food source is vital to the health of our region. Supporting our local farmers ensures that we will continue to have local farms producing the crops we enjoy many years into the future.

Healthy farms mean a healthy community. Farms help maintain the environment, clean air and open spaces we all enjoy, plus provide access to fresh, healthy foods for our families.

Enjoy the bounty of our Puget Sound region all year long. Check this guide and the Puget Sound Fresh Web site: www.pugetsoundfresh.org to find hundreds of ways to enjoy all that is Puget Sound Fresh.

For even more information, visit

www.pugetsoundfresh.org





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DISCLAIMER: The information included in this guide is for informational purposes only and has been provided by the farms and farmers markets for their listings. Puget Sound Fresh and Cascade Harvest Coalition make no representation about the accuracy of the information, availability or the quality of the products sold by the farms.

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Photos courtesy Steve Evans, Bob Hilgenberg, participating farms

BAINBRIDGE ISLAND FARMER'S MARKET

Farm-fresh Produce • Eggs • Goat Cheese Flowers • Plants • Fish & Shellfish Farm Kitchen Products • Juried Arts & Crafts Concessionaires • Entertainment

Saturdays, April—mid-October, 9am—1pm in the Park at City Hall • Madison Avenue at Winslow Way Winter Market November 19—December 17 • site/time TBD mid-week Market in planning

Register TODAY for the What's Fresh Now Email Newsletter

Want to know what's in season all summer long?
Visit www.pugetsoundfresh.org today and sign up to receive our newsletter that shares news on what is fresh throughout the season.





Support Your Local Farms: Join Cascade Harvest Coalition Today!

Only YOU can help ensure that agriculture continues to be a vital part of our communities. Your support is needed NOW to help make sure our agricultural lands remain in agricultural production.

Cascade Harvest Coalition works to provide vital agricultural programs such as Puget Sound Fresh, FarmLink and annual Harvest Celebrations. These programs increase public awareness and appreciation for the economic, environmental and cultural benefits of agriculture; promote preservation and protection of agricultural lands; enhance community food security and consumption of locally-produced food; and provide a forum for improving dialogue, collaboration and actions on issues related to agriculture in the region. CHC is a 501 (C) 3 non-profit organization. Your dues and contributions are tax-deductible.

Please join today—your membership helps in many ways.

YES! I WANT TO SUPPORT OUR LOCAL FARMS AND FARMERS!

Name:	Begin my membership in Cascade Harvest Coalition.	
Address:	\$25 Individual Member	
	\$100 Individual Supporting Member	
City/St/Zip:	\$100 Business/Organization Member	
Phone:	_ \$250 Business/Organization "Partner"	
Email:	_ \$35 Farmer Member	

Mail this form and your check, made payable to: Cascade Harvest Coalition, 4649 Sunnyside Ave. N. Room 123, Seattle, WA 98103

Puget Sound Fresh and Cascade Harvest Coalition

This 2005 Puget Sound Fresh Farm Guide is published by Puget Sound Fresh, a program of Cascade Harvest Coalition. For information on how you can become involved, or how you can list your farm with Puget Sound Fresh, call (206) 632-0606, or email: pugetsoundfresh@aol.com. Be sure to visit www.pugetsoundfresh.org and www.cascadeharvest.org.



We are a grassroots, independent, non-government association of farmers and ranchers working together to address the economic and social issues facing us at the regional, state and national levels.

To join or for more information check us out at:

STATE www.wsfb.com

www.kingpiercecofb.org

NATIONAL www.fb.org

Estimated Crop Schedule (harvest times may vary due to weather conditions) Always call the farm to check produce availability prior to visiting. JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC Vegetables Artichokes Beans Beans, Shell Beets Broccoli Brussels Sprouts Cabbage Carrots Cauliflower Celery Corn Cucumbers Garlic Greens Kohlrabi Leeks Lettuce Onions Parsnips Peas Peppers Potatoes Spinach Squash, Summer & Zucchini Squash, Winter Tomatoes Fruit Apples Blackberries Blueberries Boysenberries Currants Grapes Gooseberries Kiwi Loganberries Marionberries Melons Nuts Pears Pears, Asian Plums Quince Raspberries Rhubarb Strawberries Tayberries Other Products Dairy Products Meat & Poultry Eggs Herbs Honey Pumpkins Christmas Trees 2005 Puget Sound Fresh Farm Guide Page 5

Meet a Puget Sound Fresh Farmer at a Farmers Market!

Ever wonder just how your food is grown? Farmers Markets are the perfect place to find out.

Visit and shop at your local farmers market. Meeting the farmers who grow your food can give your menus a whole new flavor!

Farmers markets offer you a chance to buy direct from the farmers who grow the food. You'll find markets in neighborhoods throughout the Puget Sound region, all season long. Beginning in April, many markets operate right up until the week before Christmas.

You'll find seasonal fresh vegetables, fruits, organically grown produce, herbs, dairy products, poultry, meats, eggs, nuts, cider, honey, fresh flowers, nursery stock, locally-processed foods and MUCH more.

Many markets offer special activities for kids, cooking demonstrations and entertainment in a family-friendly environment.

Make shopping at a farmers market a regular part of your week.



www.pugetsoundfresh.org

CLALLAM COUNTY

Farmers Market of Clallam County, Pt. Angeles, Sat., All year Forks Farmers Market, Sat., April-October Pt. Angeles Farmers Market, Sat., All Year; Wed. mid-June-Sept. Sequim Open Aire Market, Sat., May 21-Oct. 15

ISLAND COUNTY

Bayview Farmers Market, Sat., March-Dec., Sun., May-Sept. Greenbank Farm Sunday Market, Sundays, May-Sept. Oak Harbor Public Market, Thursdays, June 2-Sept. 29 S. Whidbey Tilth Farmers Market, Sat,. April 30-Oct. 22

JEFFERSON COUNTY

Jefferson County/Port Townsend Farmers Mkt, Sat & Wed. April 30-Oct. 29

KING COUNTY

Ballard Farmers Market, Sundays, year-round

- Bellevue Farmers Market, Thursdays, May 19-Oct. 13
- Broadway Sunday Farmers Market, Sundays, May 15-Nov. 20 Burien Farmers Market, Thursdays, May 12-Oct. 6 Capitol Hill Saturday Market, Saturdays, Year-round

 Carnation Farmers Market, Tuesdays, May 17-Sept. 27
- Oclumbia City Farmers Mkt., Seattle, Wed, May 11-Oct. 26
- Enumclaw Country Market, daily, May 1-Oct. 31
 Federal Way Farmers Market, Sat., May 7-Oct. 29
 Issaquah Public Market, Sat., April 1-Oct. 15

- Kent Farmers Market, Saturdays, June 4-Oct. 15 Kirkland Farmers Market, Wednesdays, May 4-Oct. 13
- Lake City Farmers Market, Seattle, Thursdays, May 19-Oct. 20 Lake Forest Park, Seattle, Sundays, June 12-Oct. 2
- Magnolia Farmers Market, Seattle, Sat., June 4-Sept. 24
- North Bend Farmers Market, Sat., June 11-Oct. 1; Thurs. July 7-Aug. 25
 Pike Place Market, Seattle, daily, year-round
 Redmond Saturday Market, Sat., May 7-Oct. 29

- Renton Farmers Market, Tuesdays, June 7-Sept. 20 University Dist. Farmers Mkt., Seattle, Sat., May 7 Dec. 17 Vashon Farmers Market, Weds. & Sat., April 2-Oct. 1
- West Seattle Farmers Market, Sundays, May 8-Dec. 18
- Woodinville Farmers Market, Sat., April 16-Oct. 15

KITSAP COUNTY

Bainbridge Island Farmers Mkt, Sat. April 9-Oct. 15 Key Peninsula Farmers Market, Lakebay, Tues., April-Sept. Kingston Farmers Market, Sat., April 16-Oct. 15 Peninsula Farmers Mkt, Silverdale, Tues,. May 3-Sept. 27 Port Ludlow Farmers Market, Fridays, May 27-Sept. 23 Port Orchard Farmers Market, Sat., April 24-Oct.20; Wed. June 9-Oct. 13

Poulsbo Farmers Market, Sat. May 8-Oct. 29; Weds, June 1-Sept. 28

MASON COUNTY

Belfair Farmers Market, Sat., May-October Shelton Farmers Market, Sat., May 7-Sept. 24

PIERCE COUNTY

Eatonville Farmers Market, 2nd & 4th Sat., May-Sept. Fox Island Farmers Market, Sat., April 16-Oct. 8 Gig Harbor Farmers Market, Sat., April-Sept.

- Lakewood Farmers Market, Tuesdays, May-September

 Proctor Farmers Market, Tacoma, Sat,. May 7 Sept. 24
- Puyallup Main Street Farmers Market, Sat., May 7-Oct. 8; Sun. May 8-Aug. 28
 Tacoma Farmers Market, Broadway, Thurs., May 19-Oct. 20;
- Dome Dist., Tues. June 7-Aug. 30

 University Place: T.H.E. Farmers Market, Sat., May 7-Oct. 29

SAN JUAN COUNTY

Lopez Island Farmers Market, Sat., May-Labor Day Orcas Island Farmers Mkt/Eastsound, Sat., May 7-Oct. 1 San Juan Island Farmers Market, Friday Harbor, Sat., mid-April-mid-Oct.

SKAGIT COUNTY

Anacortes Farmers Market, Sat. May 21-Oct. 8 Mt. Vernon Farmers Market, Sat., May 28-Oct. 8 Rexville Farmers Market, Sunday, June-Nov. Sedro Woolley Farmers Market, Wed., June 1-Oct. 26

SNOHOMISH COUNTY

- Bothell Farmers Market at Country Village, Fridays, May 20-Sept. 30
- Edmonds Museum Summer Market, Sat., July-Sept.
- Everett Downtown Farmers Market, Weds. June 22-Sept. 21

 Everett Farmers Market, Sundays June 5-Sept. 25
- Monroe Farmers Market, Saturday, May 20-Aug. 10
- Mukilteo Farmers Market, Thursdays, April 7-Oct. 20
- Snohomish Farmers Market, Thursdays, May 5-Sept. 29
 South County Community Farm. Mkt. Weds. June-Sept.
- Stanwood Village Farmers Mkt Faire, Weds. & Sat., April-Sept.

THURSTON COUNTY

Olympia Farmers Market, Thurs.-Sundays, April 7-Dec. 24

WHATCOM COUNTY

Bellingham Farmers Mkt-Barkley Vill., Tues., July 5-Sept. 27 Bellingham Farmers Mkt-Downtown, Sat., April 2-Oct. 29 Bellingham Farmers Mkt-Fairhaven, Weds., June 1-Sept. 28 Lummi Island Farmers Mkt, Sat., Summer

> For more complete information on Farmers Markets marked with a •, including directions and hours open, see listings after the maps on pages 16–31.

FOR MORE INFORMATION ON MARKETS, VISIT: www.pugetsoundfresh.org Information on this page provided by the markets

Shop and Dine at our Puget Sound Fresh "Partners"

Visit and shop/dine at our **Puget Sound Fresh** "Partners." These stores and restaurants actively support our local

These stores and restaurants actively support our local farmers, seeking out and offering locally-grown products for your enjoyment.

So, let these businesses know you appreciate them. Be sure to thank them for being **Puget Sound Fresh** "Partners."

LARRY'S MARKETS
SAFEWAY STORES
PCC NATURAL MARKETS
HAGGEN/TOP FOODS
QFC STORES
WHOLE FOODS
METROPOLITAN MARKETS
MADISON MARKET
THE HERBFARM RESTAURANT
CULINARY COMMUNION







www.pugetsoundfresh.org



Schedule of 2005 Puget Sound Area and County Fairs

Evergreen State Fair

14405 179th Avenue SE Monroe, WA 98272 (360) 805-6700 www.evergreenfair.org

Clallam County Fair

1608 West 16th Street Port Angeles, WA 98363 (360) 417-2551 www.clallam.net/countyfair

Island County Fair

819 Camano Avenue Langley, WA 98260 (360) 221-4677 www.islandweb.org/fair

Iefferson County Fair

Jefferson County Fairgrounds Pt. Townsend, WA (360) 385-1013 www.jeffcofairgrounds.com

King County Fair

45224 284th Avenue SE Enumclaw. WA 98022 (206) 296-8888 www.metrokc.gov/parks/fair

Kitsap County Fair & Stampede August 24-28

1200 NW Fairgrounds Road Bremerton, WA 98311 (360) 337-5350 www.kitsapgov.com

Mason County Fair

751 Fairgrounds Road Shelton, WA 98584 (360) 427-7789 www.co.mason.wa.us/fairgrounds August 25-September 5

August 18-21

August 18-21

August 12-14

July 20-24

July 29-31

Supporting **Puget Sound Growers** for Over 70 Years.



Quality in the bag. Savings in the bill.

17 Locations in Washington • www.top-foods.com

Northwest Washington Fair

1775 Front Street Lynden, WA 998264 (360) 354-4111 www.nwwafair.com

Pierce County Fair

Frontier Park at 21800 Meridian East Graham, WA 98338 (253) 847-4754

www.co.pierce.wa.us/pc

The Puyallup Fair **Little Puyallup Spring Fair** 9th Avenue SW & Meridian

Puyallup, WA 98371 (253) 845-1771 www.thefair.com

San Juan County Fair

846 Argyle Avenue Friday Harbor, WA 98250 (360) 378-4310

www.sanjuancountyfair.org **Skagit County Fair**

Hazel & Virginia Streets Mt. Vernon, WA 98273 (360) 336-9453 www.skagitcounty.net

Thurston County Fair

3054 Carpenter Road SE Olympia, WA 98503 (360) 786-5453 www.co.thurston.wa.us/fair **August 15-20**

August 11-14

September 9-25

April 14-17

August 17-20

August 10-13

August 3-7

Oyster_Bill's Hangtown Fry Frittata

1 pint extra small Puget Sound Fresh shucked 6 strips Puget Sound Fresh bacon, chopped

1/2 Cup chopped Puget Sound Fresh mushrooms

1 Puget Sound Fresh shallot, minced

1 clove Puget Sound Fresh garlic, minced

1 Tblsp Puget Sound Fresh butter

8 large Puget Sound Fresh eggs, beaten 2 Tblsp Puget Sound Fresh milk

1/2 Cup shredded Puget Sound Fresh spinach

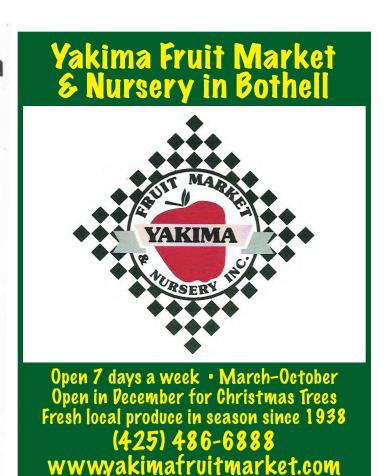
1. Fry the bacon in an ovenproof skillet over medium heat until almost crisp. Add the oysters, mushrooms, shallots and garlic. Cook for about 4-5 minutes, until oysters are plumped and mushrooms are tender. Drain the liquid from the mixture and discard Transfer the oyster-bacon mixture to a bowl and set aside.

2. Return the skillet to medium heat. Whisk the beaten eggs together with the milk and fold in the shredded spinach. Melt the butter and, when sizzling, add the beaten eggs mixture. When the eggs start to set, top with oysterbacon mixture, scattering evenly over the eggs. Cook over medium heat until eggs are firm on the bottom. Place the frittata under the broiler to finish cooking.

3. Divide into 4 portions and serve hot.

Bill Whitbeck, Taylor Shellfish Farms





The Puget Sound region's locally grown wines

Experience the intense flavors and complex fragrances of Puget Sound wines

Wines made from Madeleine Angevine, Pinot Noir, Pinot Gris, Muller Thurgau, Island Belle, Siegerrebe, and Chasselas grapes







Bainbridge Island Vineyards and Winery 206-842-9463 www.bainbridgevineyards.com

Eagle Haven Winery 360-856-6986 www.eaglehavenwinery.com Hoodsport Winery 800-580-9894 www.hoodsport.com

Lopez Island
Vineyard and Winery
360-468-3644
www.lopezislandvineyards.com

Perennial Vintners
Bainbridge Island

San Juan Vineyards 360-378-2668 www.sanjuanvineyards.com

Vashon Winery 206-567-0055

U-Pick— Family Fun on the Farm

Do you love fresh-picked produce? Want your children to appreciate where their food comes from? Looking for a healthy, delicious way to spend an afternoon?

Then, head on out to one of our many local U-pick farms. You can't get fresher than produce you pick and take home to enjoy. Joining in the adventure of U-pick gives you and your family a chance to save a little money, learn how the food you eat is grown, meet our farm families and breathe some clean, fresh air.

Look for the U-pick farms with the 💢 in this Farm Guide. Pick your favorite, then head on out to the farm and have a great day. Be sure to call first to be sure the crop is ready and to check picking hours.

These farms offer U-pick crops:

Skagit County: p. 16: Cascadian Farm; p. 17: Merritt Apple Farm

p. 18: Bryant Blueberry Farm, Lavender Hills Farm, Due's Berry Farm, Biringer Farm; p. 20: Mountain View Farm, Blueberry Blossom Farm, Bailey Vegetables, Bakko's Farm Market; p. 21: Broers Farm

King County:

p. 22: The South 47 Farm; p. 23: Serres Farm, Cottage Gardens Blueberry Farm, Two Brothers Pumpkin Patch, Harvold Farms, Remlinger Farms; p. 24: Fall City Farms, Bybee-Nims Farms, Colvos Creek Farm; p. 26: Bill Pace Fruit & Produce, Kennydale Blueberry Farm, Serena Farms; p. 27: Fresh Flower Farm, Hamakami Farm; p. 28: Canter-berry Farms **Pierce County:**

p. 29: Terry's Berries; p. 30: Linbo Bluerry Farm, Spooner Farms, Sasaki Farms **Kitsap County:** p. 31: Pheasant Fields Farm



CSA's: Farm-Fresh Produce Packed and Delivered Just for You

If you like fresh produce, and like to try new ideas for delicious meals, then subscribing to a CSA might be just your bag (or box).

CSA means Community Supported Agriculture. When you buy a CSA "share" you pay the farmer up front for a share of all his/her crops throughout the season. You'll get a big, beautiful box or bag of produce each week—packed with fresh-picked produce ready to enjoy. CSA farms are located throughout the Puget Sound region—and many make deliveries either to your door or to central pick-up points.

> For a complete list of local CSA farms, visit www.pugetsoundfresh.org.

Farms in this Farm Guide that offer CSA programs: Snohomish County: p. 21: Willie Greens Organic Farm;

Klesick Family Farm

King County: p. 27: Whistling Train Farm; Full Circle Farm

Pierce County: p. 29: Terry's Berries Thurston County: p. 30: Boistfort Valley Farm Kitsap County: p. 31: Pheasant Fields Farm

Pumpkin Patches
Fall isn't fall without a trip to the Pumpkin Patch to select that perfect pumpkin. Here is a list of farms offering pumpkin patches and corn mazes for your autumn fun.

Skagit County:

p. 16: Cascadian Farm; p. 17: Merritt Apple Farm, Schuh Farms

Snohomish County:

p. 18: Foster's Produce & Corn Maze, Biringer Farm; p. 19: Carleton Farm; p. 20: The Farm, Craven Farm, Bob's Corn

King County:

p. 22: The South 47 Farm; p. 23: Serres Farm, Two Brothers Pumpkin Patch, Remlinger Farms; p. 26: Serena Farms; p. 27: Carpinito Brothers Farm, Mosby Brothers Farm & Vegetable/Fruit Stand

Pierce County:

p. 29: Terry's Berries; p. 30: Spooner Farms, Scholz Farms, Sasaki Farms

Thurston County:

p. 30: Lattin's Country Cider Mill & Farm

Corn Mazes

Skagit County:

p. 17: Schuh Farms

Snohomish County:

p. 18: Foster's Produce & Corn Maze, Biringer Farm; p. 19: Carleton Farm;
p. 19: Carleton Farm;
p. 20: The Farm, Craven Farm, Bob's Corn

King County:

p. 22: The South 47 Farm; p. 23: Serres Farm

Pierce County:

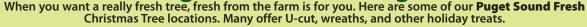
p. 30: Spooner Farms, Scholz Farms





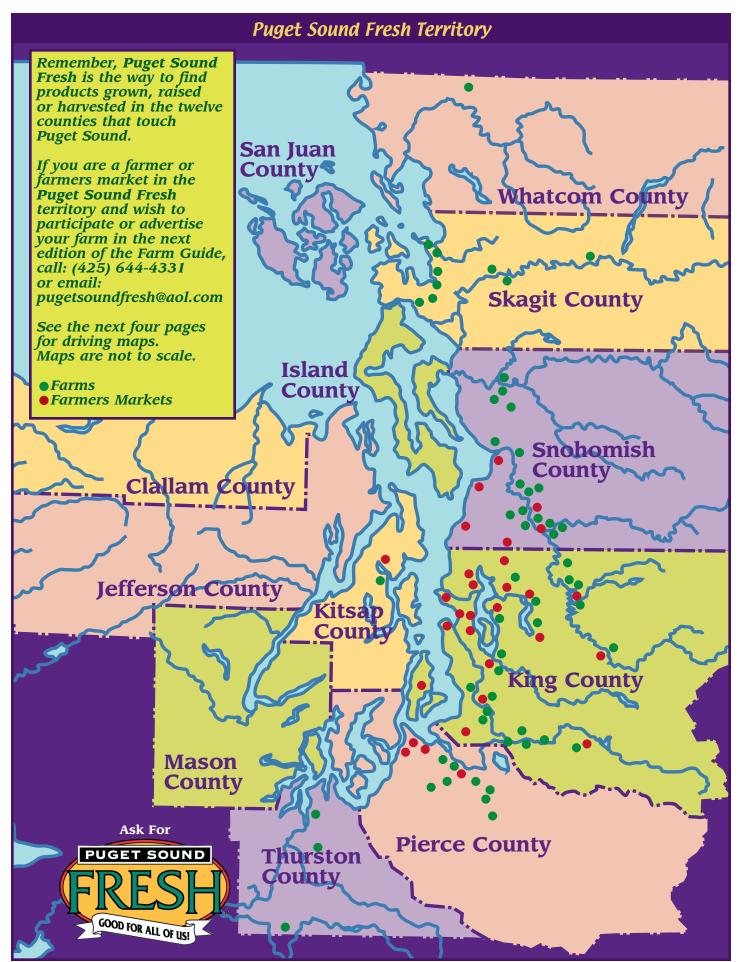


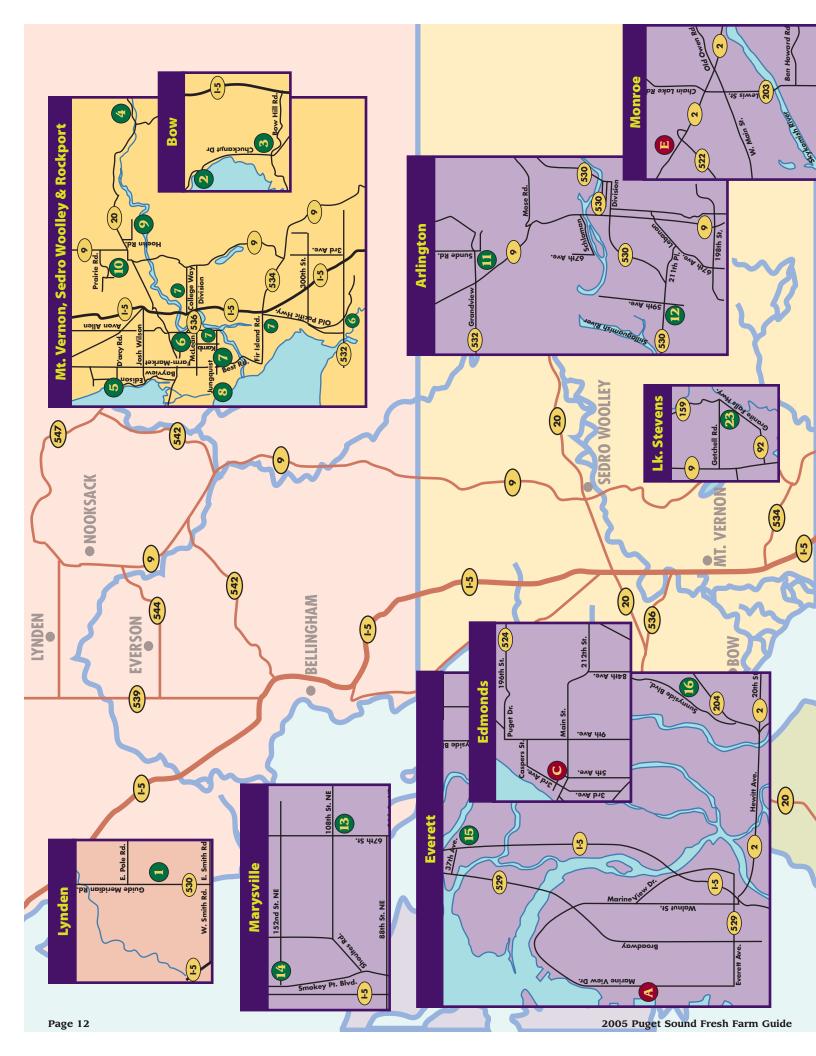
Christmas Trees

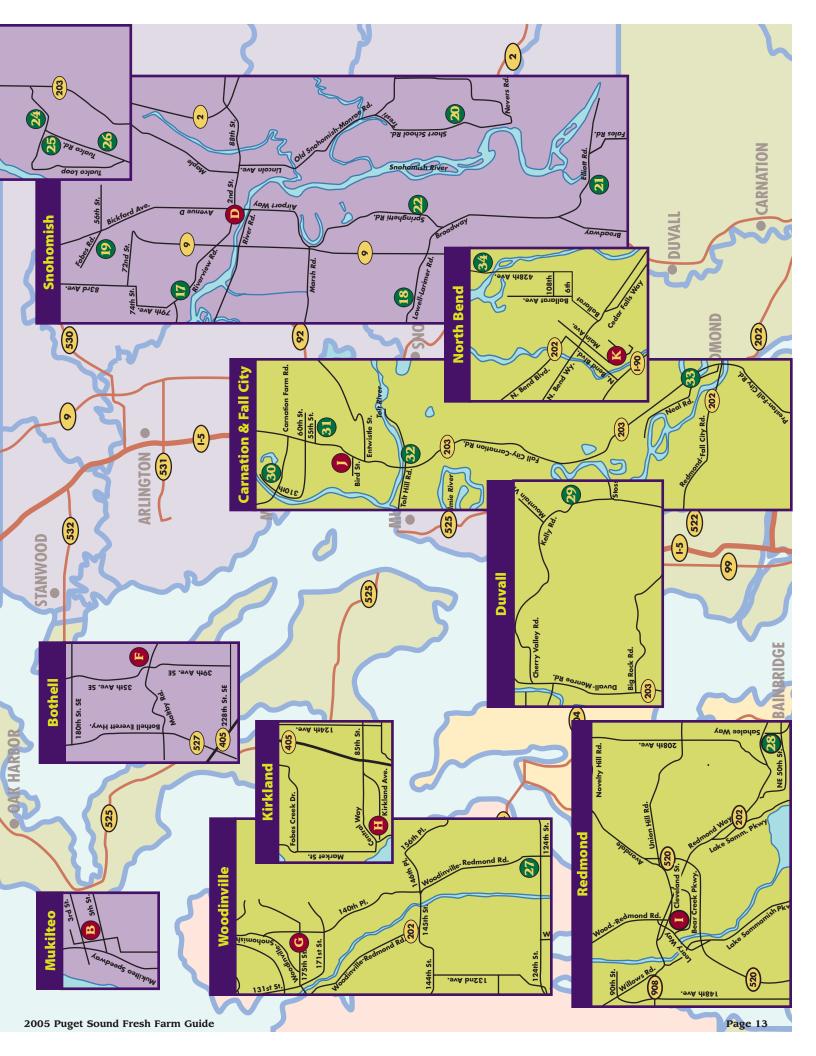


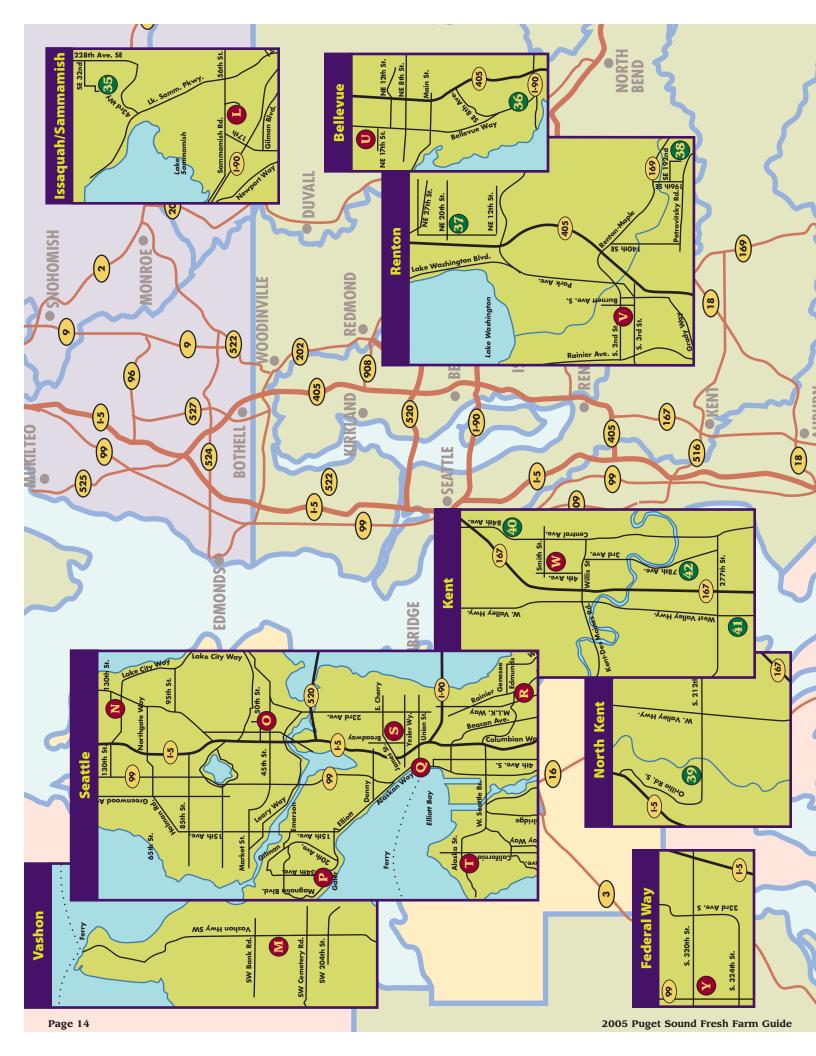
Skagit County: p. 17: Schuh Farms

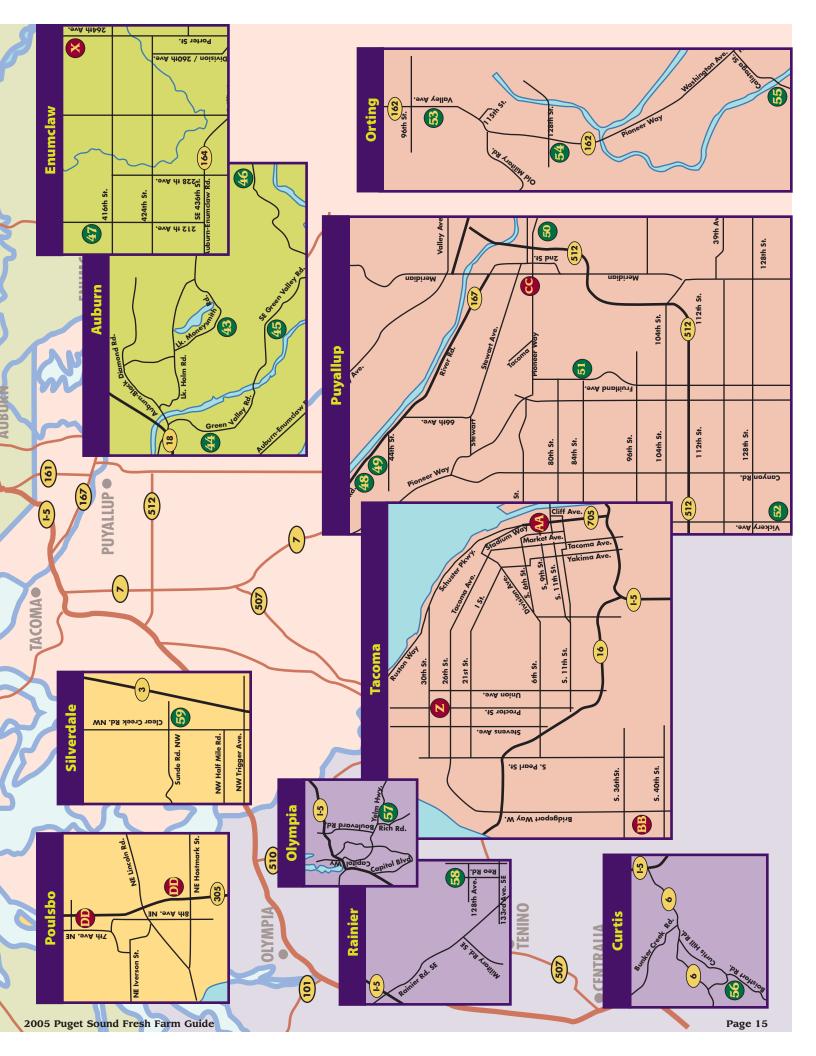
King County: p. 23: Serres Farm; p. 24: Fall City Farms; p. 27: Carpinito Brothers Farm, Trees 'n Bees











Farms of Whatcom, Skagit, Island, & San Juan Counties

BelleWood Acres, Inc.

Dorie & John Belisle (360) 398-9187 231 Ten Mile Road, Lynden jdbelisle@hotmail.com www.bellewoodapples.com Open daily Sept. 1 thru December, 8am-8pm

BelleWood Acres is the Northwest Honeycrisp headquarters and home to 24,000 Honeycrisp, Jonagold, Gravenstein, Sansa, Tsugaru and Orin apple trees. Please tour our picturesque orchard, framed by Mt. Baker, on foot or in the riding comfort of a golf cart (you drive). Our farm store offers local gourmet jellies, apple chips, honey, lavender and home ground peanut butters. We also have fall, Halloween, Thanksgiving and Christmas decorations, plus gifts for all seasons.

We are FOOD ALLIANCE CERTIFIED. Come visit a working farm. Learn how we grow our fruit, pack and process our fruit, and make our Honeycrisp and Jonagold blend ciders. Taste the difference freshness makes. *I-5 to Bellingham, exit 256 (State Road 539 to* Lynden), head north to Lynden. Drive 6 miles to Ten Mile Road. Turn right. You will see the barn with "apples" on the roof. 1/4 mile on the right.



2 Taylor Shellfish Farms

Bill Whitbeck (360) 766-6002, (425) 210-4197 oysterbill@greatnorthern.net 2182 Chuckanut Dr, Bow www.taylorshellfish.com

Growing shellfish is a Taylor family tradition. It began in the 1880s with our great grandfather farming the tiny native Ölympia oyster in Puget Sound. Over the years our family enlarged the number of tidelands farmed and began growing a greater variety of shellfish. Today we cultivate 5 species of oysters, manifa clams, geoduck and Mediterranean mussels. Open daily 9am-5pm October-March, 9am-6pm April-September. Take exit 231 off I-5, Chuckanut Drive. Follow Chuckanut for 10.5 miles. Just past Oyster Creek Inn.

Samish Bay Cheese

Roger & Suzanne Wechsler (360) 766-6707 cheese@rootabaga.com 15115 Bow Hill Road, Bow www.samishbaycheese.com

We are a small farmstead cheese and livestock based CERTIFIED ORGANIC FARM. The milk from our Jersey and Milking Shorthorn cows is used to make Gouda, Mont Blanchard, Montasio, and other organic cheeses. We have young mild cheeses and well-aged sharp cheeses.

We raise steers for organic pasture raised, grass-finished beef and pasture-raise pigs on our organic whey & organic grains for our "Whey Tastier" pork. Our meat is USDA inspected and sold frozen on our farm and at farmers markets.

We encourage visitors, have scheduled tours, and do cooking classes. Contact us for details and times. Call for hours open. Bow Hill Rd., 1/10 mile east of Chuckanut Dr. (SR11), 4 miles west of I-5, exit 236.



Cascadian Farm 🤯 Jim & Harlyn Meyer

55931 SR 20 (North Cascades Hwy), Rockport

(360) 853-8173

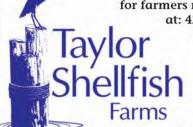
CERTIFIED ORGANIC since 1972, our 27acre berry farm on the Skagit River features our fresh-picked Strawberries (June), Raspberries (July), & Blueberries (July–August). Pumpkin Patch and Hardy Kiwis in October. Frozen berries all year. Our famous homemade organic ice cream, picnic area, flowers, and self-guided tour make it well worth the drive. We also serve organic shakes, shortcake, snacks, and espresso, and sell our jams, pickles, and salsas. Call for U-pick availability. Open daily May 1 through October 31. Summer hours 8am-8pm; shorter hours in spring & fall. Join us for the Festival of Family Farms the first weekend of October. Take North Cascades Hwy (SR 20) east off of I-5 at Burlington. Our farm is 3 miles east of Rockport/Hwy 530.

FRESH SHELLFISH

Oysters * Clams * Mussels

Puget Sound's freshest oysters, clams and mussels now come direct to you through your local farmers market. Discover the quality difference with farm-raised oysters, Manila clams, and Mediterranean mussels - Geoducks, too!

Farm Locations at: Shelton ★ Samish ★ Quilcene ★ Willapa



for farmers market information at: 425-210-4197. Visit our retail stores at:

Contact "Oyster Bill" Whitbeck

2182 Chuckanut Dr. Bow, WA 98232 360-766-6002

130 SE Lynch Rd. Shelton, WA 98584 360-426-6178

www.taylorshellfish.com



Buy directly from the greenhouses and save \$ without retail overhead. Over 40 different types of flowering sun or shade plant combination baskets to select from.

Ann's Flowering Baskets

Beautifully Blooming Cedar & Moss Baskets Wall Decor Hangers and Assorted Novelty Planters!

Gary & Jonya Vollmer 14971 Dunbar Lane, Mt Vernon (360) 421-1290 www.annsfloweringbaskets.com

Hours: SATURDAY 9 AM - 5 PM SUNDAY- FRIDAY 11 AM - 5 PM

-Take Interstate 5 exit, Kincaid St., into downtown Mt. Vernon. -Turn right onto Memorial Hwy, #536, follow over the river. Off Hwy 536, turn left to Dunbar Rd & we will be on the right!

Opening Day: April 23rd, 2005 April 22nd, 2006 --

Usually baskets have sold out shortly after Mother's Day,

Farms of Whatcom, Skagit, Island, & San Juan Counties



Alan Merritt (360) 766-6224 rmerritt@ncia.com 8914 Bayview Edison Rd, Bow

34-year old seasonal apple orchard business located in beautiful Skagit Valley. Seasonal U-pick apples, corn & pumpkins. 25 varieties of apples including Gravenstein, Honeycrisp & Jonagold. 6 varieties of pears. Unique country store with specialty foods, pies, cider, caramel apples & gifts. Family fun, hay rides, train rides, school tours, photo opportunities, picnic areas. Festival Oct. 1st & 2nd. Call for availability.

Open 9am-5pm, Monday-Saturday, late August, September & October. Take I-5 exit 231, NW on Chuckanut Drive for just a few yards. Left on Josh Wilson Road for 6.2 miles. Right on Bayview Edison Road for 2.5 miles. Driveway on left.



(360) 424-6982 15565 SR 536, Mt. Vernon

The Schuhs have farmed the Skagit Valley since 1943 with Steve selling retail fresh, safe berries and garden produce for 30+ years. Strawberries, raspberries, marion-berries and tayberries. Sweet corn, squash, dill, pickling cucumbers, beans and pumpkins for wholesale, too. The 100-year old barn features seasonal gifts and decorations plus baked goods, jams and pickles. By mid September the barn is dressed for fall and the harvest party begins with a pumpkin patch, 6-acre corn maze, petting zoo and Kansas playground. Ice cream cones, sundaes and shakes feature Lopez Island Creamery and Schuh's berries. Espresso available. Noble, Grand and Douglas Fir Christmas trees, wreaths, garlands, holly, ornaments and decorations. Saturdays at the U-District Farmers Market & Skagit Valley Farmers Market. Thursdays at Lake City. Open 9am–7pm, April 1–Dec. 22. To Mt. Vernon stand: Take exit 12- on 1-5; go west on Hwy 20 for 2-1/2 miles to Avon Allen Rd. Left on Avon Allen to SR 536 2 miles). Right on SR 536, Schuh Farms 1-1/2 miles on right. Stanwood stand: exit 212 off I-5 north or south, then take SR 532 for 5 miles. Schuh Farms is on left, just before Twin City foods.



7Mike & Jean's

Mike & Jeanne Youngquist (360) 424-7220 16402 Jungquist Rd, Mt. Vernon mjberry@fidalgo.net

Mike & Jean's in Mount Vernon is a 5th generation socially and environmentally responsible farm producing, selling and packing strawberries, raspberries, blueberries, cauliflower and cucumbers. Look and ask for Cascade Snow Cauliflower and Mike and Jean's berries and products throughout the Northwest. Fresh berries are available at two seasonal farm stands:

- College Way east of I-5 and west of the Salvation Army
- Fir and Riverside intersection at Cenex (Skagit Farmers)

Pre-order products at the farm: fresh or frozen processed berries; fresh pickling cucumbers and cauliflower by the case. (360) 424-7220.

Mike and Jean's encourages you to buy and eat local food, and support organizations that protect your food source. To stands: I-5 take exit 227 go east towards the mountains on College Way to the parking lot west of the Salvation Army store, or from College Way turn right onto Riverside Dr. and go to Fir St. and turn left and into the Cenex "Skagit Farm Supply" parking lot. We are on the corner. To the farm: I-5 to exit 226 go west over the rail-road tracks to the light, turn right go to and over the Skagit River Bridge to the light, turn left and follow McLean Rd to Kamb Rd. turn léft onto Kamb and right onto Jungquist. The office trailer is 1/4 mile on the left.



Hedlin Farms

David Hedlin/Serena Campbell (360) 466-3977 hedlin@hedlinfarms.com 12275 Valley Road, Mount Vernon

The Hedlin family farm is in its third generation and is presently run by Dave Hedlin and Serena Campbell. We are broadly diversified with 400 acres of crops including vegetable seed, pickling cukes, wheat and peas. We also have a green house operation which grows standard and certified organic transplants and beefsteak and heirloom tomatoes. We maintain 200 hives of bees for pollination of our seed and

cucumber crops and grow a wide variety of vegetables, herbs, fruits and flowers for sale at our fruit stand, farmers markets and local restaurants. We produce both conventional and certified organic crops and are FOOD ALLIANCE CERTIFIED. We are proud of our stewardship of the family farm and look forward to celebrating our centennial soon. Open 10am-6pm daily. Our fruitstand is located at the entrance to La Conner (intersection of LaConner-Whitney and Chilberg Roads) immediately adjacent to the Pioneer Monument.



Skagit River Ranch

Eiko Vojkovich (360) 856-0722 28778 Utopia Rd, Sedro Woolley www.skagitriverranch.com

CERTIFIED ORGANIC farm in Skagit Valley. Family-owned, we produce grass-fed, organic beef, chicken, pork & eggs. We have a variety of pork sausages and beef sausages. Please check our Web site: www.skagitriverranch.com for a list of farmers markets, health food stores and restaurants which carry our products. Bulk sale also available. Farm store open on Saturdays from 10am-6pm all year. From I-5, take exit 230, go east. Get on Hwy 20 heading east; take Hoehn exit (outside of Sedro Woolley). Turn right. Left on Utopia Road (dead end), 2nd driveway "Farm Store



Prairie Springs Ranch

John & Jeanne Sĥea 4530 Prairie Lane, Sedro Woolley www.prairiespringsranch.com

Prairie Springs Ranch is located just north of Sedro-Woolley, in Skagit County, Washington. Like many of the homestead farms in this region, we raise grass-fed beef in the old-fashioned way. The cows only eat natural pasture grass in summer, and our own hay in the winter, and are not given hormones or antibiotics. We butcher once per year, in fall when the meat is at its best. Orders are taken prior to that, and we help coordinate custom cutting and wrapping of your choice of halves and quarters. For more information and to place your order for beef for September, 2005, visit: www.prairiespringsranch.com



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360-424-7333 800-845-9113

Bryant Blueberry Farm & Garden 🌣

Jamie & Leslie Flint (360) 474-8424 leslie@bryantblueberries.com 5628 Grandview Road, Arlington www.bryantblueberries.com

Blueberries: U-pick or we-pick. 8am-4pm Tuesday, Thurs., Sat. & Sun, approx.
July 9–Aug. 28. Call or visit our Web site for regular updates.

Drive to the country and spend the day! Just 50 miles north of Seattle. Enjoy picking large sweet blueberries from our carefully pruned bushes. Your kids will love climbing on our new Straw Bale Mountain! They'll also have fun at the playground, or feeding the goats and ducks. Pack a lunch and relax in our shaded picnic area, among a garden of blueberry plants.

Berry plants for sale now: 13 blueberry variéties. Evergreen Huckleberry & Stévens Cranberry. Plants also for sale through mail order year round via our Web site. Plenty of parking; wheel-chair accessible. Large groups welcome! Buckets provided for picking. From I-5 take exit 208 "Arlington-Darrington." Turn east off exit onto Highway 530. Turn left on Highway 9 (north). Follow for approx. 3 miles. Turn right onto Grandview Road. Drive 1/4 mile, turn right at the driveway.

Foster's Produce & Corn Maze Farm

Brian & Connie Foster (360) 435-5095 fosters@fosterscornmaze.com 5818 SR 530 NE, Arlington www.fosterscornmaze.com

Our family has been farming since 1952; we're a fourth generation dairy farm. We now grow our own vegetables and bring in berries and other fruit from Eastern Washington. Each season on our farm brings in a different feel. March, April, May: Daffodils & Tulips, perennials, bedding plants; produce market, gift barn/antiques; hay maze, farm play learning activity area; animal barn "Kidz Corral." June, July Aug.: Fresh, local vegetables, beans, sweet corn, peas, beets & much more; local berries

& other fruits; all same activities open, too. Sept./Oct.: Pumpkin Patch opens "Charlie Brown's" Corn Maze; Hav Maze, Kidz Corral, farm animals play area, story time/puppet show Sat/Sun 12-4pm Oct. (Free); Pumpkin slingshot. Food & Fun on the Farm. Open March 15-Oct. 31st daily, 9am-6pm. From I-5 take Arlington exit 208, head east on Hwy 530 for 2.4 miles. Farm is on right, red barn with pumpkin & ice cream



🛂 Lavender Hills Farm 🗘

Carol or Mike McCrorie (360) 651-2086 lavender4@earthlink.net 7508 108th St. NE, Marysville www.lavenderhillsfarm.com

This lavender farm is located on one of the few registered Washington Centennial Farms in Snohomish County. We offer fresh cut/U-cut and dried lavender, along with many lavender products and gift items for sale in our shop. We will be open April 28 through August 28, every Thurs-Sunday only from 10 am to 5 pm. Come and enjoy a great family outing with a scenic picnic and U-pick flower area. The 5th annual Lavender Festival will be held Saturday, July 9th. From I-5, exit 200 (88th St.) head east, turn left on 67th Ave. NE, turn right on 108th St. NE, first farm on right side.



🛂 Due's Berry Farm 🌣

Marge Due (360) 659-3875 mdue659@aol.com 4604 152nd St. NE, Marysville

Farm fresh local strawberries, U-pick or we-pick. Fresh daily during season. Mid-June into July. We have highway stands and farmyard stands. Call before coming due to unknown reasons—weather, berry availability, etc. Open 8am-6pm weekdays, 9am-4pm weekends, weather permitting. Call for updates. We are 5 miles north of Marysville. Fields on 152nd St. NE, off Smokey Pt. Blvd. On 152nd go 1/4 mile. Follow signs or call for directions during berry season. We have a person in office to answer questions or a recorded message.



15 Biringer Farm 🌣

Dianna Biringer (425) 259-0255 On Hwy 529 between Everett & Marysville www.biringerfarm.com

Please call for seasonal hours and dates. We invite the public to enjoy seasonal fresh strawberries, raspbérries, tayberries, our unique corn maze, and pumpkins. Pre-picked and U-pick. Our farm harvest celebrations offer families the opportunity to work and play together in a wholesome country environment. June (3rd weekend) "PigOut on the Farm," fresh and sugared strawberries ready to freeze; Sept.-Oct. "Unique" Giant Corn Maze; end Sept.—Oct.
"Unique" Giant Corn Maze; end Sept.—Oct.
"Pumpkin Country Adventures." Call for lots
more fun! I-5 southbound: exit 198, turn right
(downgrade) immediately past first bridge
(before bark pile.) Stay right to farm gate! I-5
northbound: Everett exit 195, left on E. Marine View Dr., go 1-1/2 miles, left on hwy 529 Marysville, continue north over Big Bridge, right at 37th Ave. NE, exit to farm gate!



A Everett Farmers Market

Tone or Inger Hutton (425) 921-3392 tonehuttonmhb@peoplepc.com 1811 Baker Ave, Port Gardner Landing, Everett www.everettfarmersmarket.com Sundays, 11am–4pm June 5–September 25

Fresh Food, Fresh Aires and Fresh Air! Join the many regular customers visiting on a weekly basis. The marina setting is beautiful, matching the varied handmade-in-WA crafts. Many produce and fruits are organic and the very best quality, typically harvested the same day. Buy your old favorites super fresh or try something new. A weekly offering of area musicians to serenade you while you shop. A shaded picnic area is available while enjoying scrumptious hot lunches or baked goods. Check out our Web site for the schedule of musicians and other events. 3 blocks north of Navy base on West Marine View Drive, near downtown Everett.

www.pugetsoundfresh.org

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16 Carleton Farm

Reid or Mary Carleton (425) 334-2297 carletonfarm@earthlink.net 830 Sunnyside Blvd. SE, Everett www.carletonfarm.com

In business for 19 years, we have a full-line produce stand with farm fresh fruit and vegetables. May hanging baskets, summer time ice cream cones & shakes. Octoberfest with lots of family fun. Hayrides, corn maze, pumpkins, food, fall decorations. Come and see a family farm. Give us a call. Open daily 9am-7pm, April-October. From 1-5, take Everett exit 194 East, then to 204 Lake Stevens. Take first left off 204 on to Sunnyside. Go 1 mile, farm is on left.

BMukilteo Farmers Market

Eden Trenor (425) 750-6945 mukilteofm@care2.com 304 Lincoln Ave, Mukilteo Open Thursday, 3-8pm, April 7-Oct. 20

Locally-made crafts and arts complement our delicious line-up of cheeses, shellfish, grass-fed meats, organic produce, fresh-cut flowers and seasonal fruits and vegetables. Come explore Old Town Mukilteo! Enjoy the beautiful view of Puget Sound while dining or snacking on made-to-order French crepes, hot soups or fresh kettle corn. Bring the kids and enjoy live music in a pleasant, outdoor, neighborly atmosphere. You'll find the Mukilteo Farmers' Market just uphill from the Mukilteo ferry dock and one block downhill from the Fire Station, in the ballfield behind Rosehill Community Center on the corner of 3rd and Lincoln. From 1-5 N. or S., take the first Mukilteo exit, continue onto northbound Hwy 525, turn right onto 5th Ave., left at the fire station onto Lincoln Ave. The market is on your right in the ballfield.

Edmonds Museum Summer Market

Bette G. Bell (425) 775-5650 stashn33@gte.net Edmonds Historical Museum 5th Ave. N, Edmonds www.historicedmonds.org 9am–3pm Saturdays, July–September

Sponsored by the Edmonds Museum as a non-profit fund-raiser. Our market is in the heart of Edmonds, about 4 blocks from the ferry. We have 100-125 vendors, rain or shine. 5th Street between Main and Bell; Bell Street between 5th and 6th in Downtown Edmonds.



Snohomish Farmers Market

Neil Landaas (206) 412-4630 rockfish5@seanet.com www.snohomishmarkets.com On 1st Street, 2 blocks West of Historic Downtown Open Thursday evenings, 4pm until Sunset, May 5-Sept. 29

Spend a wonderful evening in farm country. This lively evening market opens its 14th season on Thursday, May 5. The Snohomish Farmers Market is known for its small town charm. The Market features a wonderful selection of bedding plants, flowers, herbs and other nursery stock. Local honey, fresh fruits and vegetables from local farms, baked goods, goat milk soap, seasonal seafood and handmade crafts from the area's talented artisans and crafts-people. A WSU Master Gardener is on hand to answer your questions from June through August. We are located a short walk from the Antique District in Historic Downtown Snohomish. *Take Hwy 9 to Snohomish exit, east to Ave. D, south to 1st St.*







The Farm

Carol Krause (425) 334-4124 thefarm1@gte.net 7301 Rivershore Rd, Snohomish www.thefarm1.com

The Farm is home to the Washington State Corn Maze, a wonderful pumpkin patch, putting course and a fabulous corporate picnic venue with great farm attractions. Seasonal, September-October, open daily 10am–5pm. Take exit 194 off I-5, onto US Hwy 2, exit at Ebey Island/home access road. Follow signs. From Highway 9, exit at Snohomish and follow signs west on Riverview Rd.



Gaye/Mark Simpson (360) 668-3391 mtn-view@msn.com 7617 E. Lowell Larimer Rd, **Snohomish**

Fresh blueberries from 50-year old Snohomish County farm. Berries grown on prime peat soil—superior flavor! U-pick or boxed at farm & frozen blueberries. July & August. Sometimes U-pick extends into September. Hours 9am-6pm daily. Usually open mid-July. May be closed occasionally due to weather. Call before coming. Orders taken. From Seattle: Take I-5 north to exit 186. Follow Highway 96 east 6 miles to farm. From SR9, turn west on SR96/Lowell Larimer Road to farm.



Sandy & Dave Baer (360) 568-4713 beekeeperbaer@aol.com 8628 Fobes Rd, Snohomish

U-pick blueberries. Large, sweet, hybrid varieties. Open approx. July 10 thru August. Closed if it rains. Picking buckets and boxes available; customers' own boxes are always welcomed. Located 1 mile north of city of Snohomish, just 600 feet west of Bickford Ave. on Fobes Road. Honey available. 9amdusk Monday–Saturday; 1pm–dusk Sundays. From I-5, take Hwy 2/Wenatchee exit, then take Snohomish/Bickford Ave. exit to Fobes Road. Take right on Fobes Road. 600 feet. Take left at sign.





Mark or Judy Craven (360) 568-2601 visitafarm@aol.com 13817 Short School Rd, Snohomish www.cravenfarm.com

Pumpkin Patch—October 1–31st; Open daily 9:30 to dusk. NO ADMISSION FEE. See baby farm animals, pumpkin nursery rhyme scenes, and acres of pumpkins of all sizes. Harvest market offers squash, apples, gourds, fresh-picked corn, fresh apple cider, plus a fall gift shop full of wonderful decorations, espresso and snack bar. Fun for the whole family!!

- Corn Maze—Open daily (Oct. 1-31) weather permitting. Fee.
- Pumpkin Sling. Fee.
 Tractor pulled wagon rides—weekends only, weather permitting. Fee
- Party rooms available for rent for small group parties.

From I-5, take exit 194 marked Snohomish and Wenatchee (Hwy 2). Proceed east over the bridge and bear right following Hwy 2. Take first exit marked Snohomish/Bickford and proceed into Snohomish. At Second Street (fifth traffic light) turn left. Continue on Second St. until you have traveled through another traffic light. Turn right on Lincoln Street (First Heritage Bank is on the corner). Continue on Lincoln for 2 miles to "Y" in the road and bear right on Treosti Road. The Craven Farm signs will mark the remaining one mile.



Bob & Sarah Ricci (360) 668-2506 bobscorn@hotmail.com 10917 Elliott Rd, Snohomish www.bobscorn.com

Our country store opens in July with gladiolus and our gourmet foods. In August, our sweet corn ripens from ten different varieties that carry until Halloween. We have a huge corn maze with over two miles of pathways open August through October. Our pumpkin patch contains over 20 different varieties of pumpkins to choose from. We have draft horse hay rides on October weekends along with hot food concessions. Bring the family and spend a day with us on the farm. Two miles off Highway 522 via Fales Road exit, two miles east.



Don Bailey (360) 568-8826 baileyc1@gte.net 12711 Springhetti Rd, Snohomish www.baileycompost.com

U-pick vegetables in season. Green beans, beets, new potatoes, pickling cucumbers and corn. Bailey Compost also for sale on our 4th generation family farm. Open daily 8am-6pm in season. Located 3 miles south of Snohomish on Springhetti Rd., just east of

🛂 Bakko's Farm Market 🌣

Mary Bakko (360) 691-6897 maryjlb@comcast.net 7808 SR 92, Lake Stevens

We are a U-pick honor farm with delicious strawberries and blueberries, grown with ecologically-sound practices. Bring your own container—we have a scale for weighing. Open from sunup to sundown during the season. 5-1/2 miles from Hwy 9 on Hwy 92, on left side.



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Monroe **Farmers Market**

Renato Lubrin (360) 794-5504 monroefarmersmarket@yahoo.com at Evergreen State Fairgrounds www.monroefarmersmarket.com Open May 20—Aug. 10, Saturdays from 9am—4pm

You'll find fresh local, seasonal produce, eggs, bedding plants, flowers, garden crafts and more. Come enjoy the fun at this market at the Evergreen State Fairgrounds. Head east on Hwy 2, 17 miles east of Everett at the Evergreen State Fairgrounds in Monroe. From I-405, take Hwy 522 east to Monroe. Take Monroe exit, at end of exit turn right. Go straight to Evergreen State Fairgrounds, on your right.



Edward Broers (360) 794-5778 18228 Tualco Road, Monroe

Fourth-generation, family-owned and operated for over fifty years. Only the freshest, 100% CERTIFIED ORGANIC berries. Strawberries, blueberries, marionberries, raspberries. U-pick or we-pick. Open approx. June 15–August 15, depending on harvest conditions. Open 9am–6pm, 7 days a week, during harvest season. From Monroe: Take Hwy 203 south toward Duvall. Turn right 1 mile past Skykomish River onto Tualco Road. Farm is 1/2 mile on the right.



Bolles Organic Farm

Kelly Bolles (360) 805-1980 tualco@msn.com 17930 Tualco Loop Road, Monroe

Organic farm founded by Dr. Leo Bolles and son to promote chemical-free food to stimulate good health. Raspberries, blueberries, strawberries. CERTIFIED ORGANIC. Open by appointment. From Monroe, turn south on Lewis St. (Hwy 203) at the Texaco station, then west on Tualco Road to Swiss Hall. Here the road forks! Take right fork. We are the second white house on the left.



Jeff Miller (206) 390-7929 info@williegreensorganicfarm.com 19501 Tualco Road, Monroe www.williegreensorganicfarm.com

Hours vary by season, call to confirm. For almost 20 years, Organic Specialist and Chef Jeff Miller has been growing some of the tastiest greens around. Indulge in our delicious greens, luscious berries, scrumptious vegetables and heavenly seasonal herbs. Winter & summer CSA programs available. Visit us at the Monroe Market, Pike Place Market or one of the weekly farmers' markets in the greater Seattle area. Check our Web site for market schedules and locations.



South County Community Farmers Market

Brad Sebranke (425) 481-8801 communitymarket@parkridgechapel.com 3805 Maltby Road, Bothell www.parkridgechapel.com/ communitymarket

Fresh vegetables, fresh fruit, fresh berries, plants, cut flowers, handcrafted products, food, live music, children's activities. Over 40 vendors each week. This market works to build community in the Bothell-Mill Creek area; a time for families to have fun together and support local farmers and crafters. Ample parking at this young but growing market. Every Wednesday, 4pm-dusk, June through September. Located 1 mile east of Thrasher's Corner, 2 miles west of Turner's Corner, at the intersection of 35th Ave. & Maltby Road (SR524) New vendors welcome. Take I-405 North to 527 North, exit 26 toward Mill Creek. Take slight right onto Bothell-Everett Hwy/ 527. Go north to Maltby Road, turn Right. Head east for 1.3 miles.



GWoodinville Farmers Market

Grant Davidson (425) 485-1042 gddman22@aol.com 17401 133rd Ave. NE, Woodinville, at Woodinville Community Center/ Sorenson School www.woodinvillefarmersmarket.com Saturdays, 9am-4pm April 16-Oct. 15

Open air market in downtown Woodinville, next to Community Center. Nearby are wineries, the Burke Gilman Trail and Molbaks. Seasonal produce brought in by farmers from our local Sammamish Valley as well as from the rest of Washington. Fresh-picked vegetables, herbs, fruits, flowers. Wide selection of unusual nursery stock, jams, soaps, lotions, barbecue sauces, chutney, baked goods, carefully selected handmade craft items. Open every Saturday, 9am–4pm, April 16–Oct. 15. Take 1-405 to exit 23 towards Woodinville (US-2)/Wenatchee, onto Hwy 522 East. Go 1.1 mi. Take first Woodinville exit. Right at end of exit, then left at light. Turn left onto NE Woodinville/Duvall Rd. Market will be on right (south) side of street.



The South 47 Farm 🌣

Roger Calhoon (425) 869-9777 farmllc@yahoo.com 15410 NE 124th St, Redmond www.south47farm.com

Come visit our farmstand at The South 47 Farm, where in the last four years we've become known for our U-pick peas, raspberries, blackberries, apples & pole beans, U-cut & fresh-cut flowers & herbs, and U-dig potatoes, as well as our sweet corn, tomatoes, and wonderful Romanesco zucchini. In the fall, make a special outing for our spectacular Corn Maze & Pumpkin Patch and enjoy our farm animals, Kettle Corn, our pole bean & haybale mini-mazes, and hayride. We'll have many varieties of pumpkins, gourds and other fall crops. Delicious and decorative; you'll find both at The South 47 Farm. This year, we are adding melons, garlic, peppers, chard, beets, lettuce, onions, and more varieties of tomatoes, summer & winter squash, gourds and pumpkins. Tell us what you want! School tours in May and October. The South 47 Farm is a project of FARM LLC, a group working to preserve farmland and support sustainable agriculture in the Sammamish valley. All farming is done according to organic standards. Call or check Web site for hours and crop availability. Located between Woodinville and Redmond at the corner of NE 124th & Woodinville-Redmond Rd. (Hwy 202). Take the NE 124th St. exit and go east from 1-405.

HKirkland Wednesday Market

Grant Davidson (425) 485-1042 gddman22@aol.com Downtown Kirkland, on Park Lane East, between 3rd & Main Wednesdays, 11:30am-6:30pm May 4-Oct. 12

This lively market is located in the heart of downtown Kirkland, just a couple blocks from Lake Washington. Bountiful produce, fresh flowers, value-added products, such as fish and nuts, and a number of unique crafts. Many restaurants, art galleries, and unique shops within walking distance. From I-405, take Kirkland exit and head west toward downtown Kirkland. Take a left on 3rd. Market is one block up.

Redmond Saturday Market

Joanne Westlund (425) 556-0636 redmondsaturdaymarket@verizon.net 7730 Leary Way, Redmond www.redmondsaturdaymarket. homestead.com Saturdays, 9am-3pm, May 7-Oct. 29

We are a weekly, Saturday market. This year, our market will celebrate its 30th Anniversary. We are the oldest market on the Eastside. We offer produce, flowers, plants, handcrafted items, specialty food products, organic chicken and eggs, fresh seafood, all grown or handcrafted within

Bill Pace's Fruit & Produce

at the Mercer Slough Blueberry Farm in Bellevue

All fruit is from our own Yakima orchards We feature locally-grown produce when in season.

- Open April 15th with fresh cut Yakima Valley asparagus and complete inventory of fruit and produce
- Late June—Fresh picked Bing & Rainier cherries
 Local strawberries & raspberries picked fresh daily
 Local spinach, red, green & romaine lettuce, & green beans
- Mid-July—Blueberry harvest and u-pick starts at the farm, plus apricots and fresh-picked Yakima Valley sweet corn
- Late July-frost—Big, juicy Delp Hale peaches, big beefsteak tomatoes, cucumbers, peppers (green, yellow, red, & orange) and much more
- Mid-August—Bartlett pears
- Late August—Juicy Elberta peaches, Red Gold nectarines, Gravenstein apples, big Yakima plums and Italian prunes.

We look forward to seeing you! Business Hours: 9am – 7pm daily





2380 Bellevue Way SE, Bellevue TEL (425) 467-0501 www.billpacefruitproduce.com

the state of Washington. Every 2nd & 4th Saturday there is music between noon and 2:00pm. Heading east on Hwy 520, exit at W. Lk. Samm. Pkwy. Turn left onto W. Lk. Samm. Pkwy. Go to Leary Way and turn right. Go to Bear Creek Pkwy, turn right. Turn left into Redmond Town Center. Follow signs to parking.



28 Serres Farm, Inc. 🌣

William Serres (425) 868-3017 serres.farm@verizon.net 20306 NE 50th St, Redmond

Our family started farming in 1977 with 8 acres of U-pick vegetables. By 1984 we expanded to 15 acres and started U-pick strawberries. In 1992 we expanded to 22 acres and added U-cut Christmas trees and in 1995 U-pick pumpkins. In 2002 we added a corn maze. Cornstalks, U-cut flowers, and U-pick pumpkins and gourds, and a corn maze during October. Our working farm is a low key operation with no entrance fees. We have a large red barn and picturesque Evans Creek on our property. The farm is located in beautiful Happy Valley just 3 miles east of Redmond. Strawberries: Junemid-July (pre-picked berries sometimes available), open daily 9am–7pm. Pumpkin Patch: Oct. 1–31, 10am–6pm weekends, 3pm-6pm weekdays. Christmas trees Nov. 26-Dec. 18, 9am-5pm weekends, Fridays 2pm-5pm. 3 miles east of Redmond on Redmond-Fall City Hwy (SR 202) to Sahalee Way, then south (right) 1 block (.15 miles) on Sahalee Way, then west (right) .25 mile on NE 50th to farm.

Cottage Gardens Blueberry Farm

Tim Johnson (425) 947-4523 tmjohnson@direcway.com 14510 Kelly Rd. NE, Duvall

Our farm offers nine varieties of blueberries that ripen from mid-July through early September. The almost 700 blueberry bushes have been in production since the 1930's. In addition, in August we have a large U-cut sunflower garden with many varieties and colors which make beautiful bouquets. We are located six miles east of Duvall on Kelly Rd., at 145th St. The farm has a pond, berry fields and many acres of woods with deer, birds, and other wildlife. If you are the first

pickers in the morning you'll likely be sharing the field with several deer. Containers are provided. We hope to see you this summer. Open Wednesday through Saturday, 10am-6pm; Sundays, 12pm-6pm. Call ahead for hours on bad weather days. From the north: At the north end of Duvall, leave Hwy 203 turning east onto NE Cherry Valley Rd. Our farm is 5.5 miles down the road, at the corner of Kelly Rd. and NE 145th St. (Several miles out of town NE Cherry Valley Rd. becomes Kelly Rd.) From the south: two miles north of Carnation leave Hwy 203 turn-ing east onto NE Stillwater HIll Rd/Kelly Rd NE. Our farm is 4 miles down the road, on the corner of Kelly Rd. NE and NE 145th St.

Two Brothers Pumpkin Patch 🌣

at Game Haven Farm, also Garden Gatherings **Susan Schmoll** (425) 333-4313 7110 310th Ave. NE, Carnation

Game Haven Farm is a working family farm that has been in the family for 50+ years. It was a dairy for many of its early years. The Schmoll family has grown pumpkins for U-pick for 25 years, along with a variety of other crops. Families enjoy going into the field to pick pumpkins and gourds of many sizes, shapes & colors from the vine. We also have mini hay bales, cornstalks, ornamental corn & a large variety of winter squash for sale. Farm animals are on hand also. Pumpkin Patch is open daily 9:30am–dusk (October). For other sales call first. 1 mile north of Carnation on SR 203, turn west onto Carnation Farms Rd. Turn north on 310th (Just before crossing river.)

🛂 Harvold Farms 🌣

Nancy Harvold (425) 333-4185 nharvold@yahoo.com 32325 NE 55th St, Carnation

Family-owned and operated since 1960. U-pick strawberries mid-June to July 4. U-pick raspberries July 4 to mid-August. Containers provided at no cost. Convenient-to-fields parking. Open 8am to 8pm daily during season unless all picked out. At north edge of the town of Carnation on Hwy 203 (Carnation-Duvall Rd. NE.)

32 Remlinger Farms 🌣



Kristin Basel (425) 333-4135/(425) 451-8740 info@remlingerfarms.com 32610 NE 32nd St, Carnation www.remlingerfarms.com

Remlinger Farms is proud to practice conservative IPM farming. We also have our own Direct Farm Market featuring in-season Washington produce and our famous frozen "U-Bake" pies. Remlinger Farms is a wonderful place for old-fashioned, interactive family fun—from sharing a home-cooked meal in our Country Restaurant, to spending quality family time in our U-pick fields. Our Country Fair Family Fun Park is an amazing place to spend time with kids 12 and under and features pony rides, steam-train ride, 4-H animals and many more kid-safe rides and attractions—all included in one low admission price. We also host the World's Best Birthday Parties, the Northwest's Largest Pumpkin Harvest Festival, company picnics and educational Spring and Fall tours. Open May through October. Call or visit our Web site for specific dates and hours of operation. Located off of SR 203, 1 mile south of Carnation, just south of the Tolt River Bridge.

Carnation **Farmers Market**

Rhonda/Kate (425) 333-0833 info@carnationfarmersmarket.org **Downtown Carnation** just off Tolt Ave. (SR 203) and Bird St. next to HopeLink www.carnationfarmersmarket.org Tuesday, May 17–Sept. 27, 3–7pm

Come visit King County's newest farmers' market in the heart of the fertile Snoqualmie Valley. Within this vibrant community of shoppers and vendors, you'll find seasonal, fresh produce from local growers along with Eastern Washington favorites like peaches, cherries, tomatoes and melons. Complete your shopping with a visit to our specialty food vendors for bakery items, organic eggs, meat and poultry, honey, fresh flowers and nursery plants. Local musicians and sidewalk chalk art give the market its special flavor. Market is in downtown Carnation, just off Tolt Ave (SR 203) and Bird St., next to HopeĽink.



Food with character, grown by characters

Visit our farmstand and U-pick for fruits, vegetables, flowers, & herbs.

Featuring raspberries, peas, peppers, melons, pole beans, lettuce, garlic, beets, sweet corn, tomatoes, potatoes, onions, cucumbers, summer and winter squash, blueberries, blackberries, apples, and more. More than 200 varieties grown!

Don't miss our fabulous Corn Maze and Pumpkin Patch!

Corner of NE 124th St. & Woodinville-Redmond Rd. 425-869-9777 www.south47farm.com

Fall City Farms 🌣

Deborah Arenth (425) 222-4553 rarenth@centurytel.net 3636 Neal Rd, Fall City

Spend a peaceful day at our farm along the Snoqualmie River. Since 1984 we have evolved from a heifer-raising operation to a specialty produce U-pick and direct farm market. Visit our on-farm store for a variety of garlics, potatoes, corn, pumpkins, squash, apples and many other chemical-free fruits and vegetables. Visit our animals in their barns and pastures. Take a break with a quiet picnic near the pond, or stroll out into our gardens with a bucket and pick your own produce and flowers. Try your luck fishing in our trout pond! We practice ecologically-sound farming and sustainable agriculture and serve as an agricultural education and culinary resource. Check for special fun in October. Parties, weddings and group picnics. Tours available for all ages. Open Aug. 1-Oct. 31. No entrance fee. August and Sept. hours: Thurs-Mon, 10am-6pm, Sundays 11am–5pm. Open every day in October, Mon–Sat., 10am–6pm, Sundays 11am-5pm. April-June: call for U-fish open hours; December weekends: U-cut Christmas trees. Please bring your own shopping bags. From Fall City, north on Hwy 203, 1st left onto Neal Road, 1/2 mile on right.

Bybee-Nims Farms 🌣

Steve/Jayne Bybee (425) 888-0821 sbybee4@comcast.net 42930 SE 92nd St, North Bend www.bybeenimsfarms.com

Our farm has been in the family since 1945. We offer U-pick or pre-picked blueberries, 6 varieties. Our farm is located at the base of beautiful Mount Si. We provide buckets for picking and containers to take your berries home. We use ecologically-sound growing practices. No chemical fertilizers, herbicides or pesticides are applied to the berries. The picking season usually starts around mid-July and goes until September. Don't forget your camera! Children always welcome. Call our recorded message for starting date, hours and direction. (425) 888-0821. Call to order pre-picked berries at (425) 888-5745. We're open 7 days a week, 9am-8pm, during the season. From North Bend, take Ballarat Ave. N. out of town. We're approx. 2 miles from North Bend. We have signs along the way during the picking season.



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North Bend Farmers Market

Ruth Tolmasoff (425) 888-3434 mt.si@earthlink.net 411 Main Ave. S, North Bend Saturdays, 9am-2pm, June 11-Oct. 1 Thursdays, 3-7pm, July 7-Aug. 25

Fresh produce, entertainment, delicious food, terrific plant buys, flowers galore, exquisite crafts and a day filled with fun. Take I-90 to exit 31, turn north to Park St., about 1 mile, turn right one block to stop sign. Right on Main Ave. S., 1/2 block on right.

L Issaquah Public Market

Dave Sao (425) 837-3311 daves@ci.issaquah.wa.us 1730 10th Ave. NW, Issaquah (Pickering Barn) www.ci.issaquah.wa.us Saturdays, 9am-2pm, April 16-Oct. 15

The Issaquah Public Market is held every Saturday beginning April 16 through October 15, at the historic Pickering Barn. The market is full of farm fresh produce, fresh fruit, fresh cut flowers, specialty foods and hand-crafted arts & crafts. Weekly events and entertainment are also available. The last Saturday of each month is kids' day and kids are invited to sell for free. Hours are 9am–2pm. From I-90 east, to exit 15 (Lake Samm. State Park) Left over I-90, follow the road—goes to right for two blocks (10th Ave. NW). Take right on 10th Ave. NW and Pickering Barn is on the left, across from Issaquah Costco.

35 Pine Lake Alpacas

Ted & Elaine Chepolis (425) 392-1502 ted@alpacacom.com 3805 222nd Ave. SE, Sammamish www.alpacacom.com

Alpacas are a great lifestyle, and a sound investment. If you're interested in learning more about this majestic fiber-bearing animal, we invite your inquiries. We have raised alpacas since 1984 and enjoy helping others become a part of this fascinating industry. Have questions about how to select the right animals, and how to care for them? Want to know the future of the industry? Just ask! Alpacas have evolved over two thousand years. We still have a great deal to learn from them. For more information, visit our Web site at: www.alpacacom.com. From 1-90, take exit 18 onto Highlands Drive. Follow north for approx. 5 miles. Go left on 228th SE, Right on SE 32nd, Left on 223rd SE, Right on SE 38th, left on 222nd SE. For details, go to: www.alpacacom.com/drive.html..



Colvos Creek Nursery/ The Country Store & Garden

Vy Biel (206) 463-3655 csag@centurytel.net 20211 Vashon Highway SW, Vashon www.vashoncountrystore.com www.colvoscreeknursery.com

Take the ferry to the country and visit two of Vashon's oldest growing/propagating nurseries, plus a wide variety of culinary and medicinal herbs, salad greens, cut flowers and other seasonal produce. And, U-pick blueberries, Asian pears and Filbert nuts. Both nurseries have rare and hard-to-find trees, shrubs and perennials. Look for the large, early 1900's building on the west side of Vashon's main highway, 7-1/2 miles from any ferry. At very center of Vashon Island on the main highway.

N Lake City Farmers Market

(206) 547-2278 nfma@seattlefarmersmarkets.org NE 127th and 30th NE. behind the Fire Station, Seattle www.seattlefarmersmarkets.org Thursdays, 3pm-7pm, May 19-Oct. 20

Every Thursday afternoon, over 30 farmers bring in fresh fruits and vegetables from both sides of the Cascades. Organic produce, herbs, eggs, poultry, meats, fish, cider, honey, fresh flower bouquets, nursery stock, wines, fresh pasta, fresh-baked pastries and artisan breads. Weekly entertainment, cooking demos and master composting and gardening advice. Right off Lake City Way and 125th at the intersection of 127th NE and NE 30th (behind the fire station). From I-5 north, take the Lake City exit. Go three miles on Lake City Way. Turn left on 127th. Market is two blocks west. From I-5 south, take the 145th St. exit. Turn left on 145th and go east over the freeway. Follow 145th east to Lake City Way. Turn right on 127th. Market is two blocks west.



2005 Puget Sound Fresh Farm Guide

O University District Farmers Market

(206) 547-2278 nfma@seattlefarmersmarkets.org 50th NE and Univ. Way NE, Seattle www.seattlefarmersmarkets.org Saturdays, 9am-2pm, May 7-Dec. 17

Come visit Seattle's biggest and longest-running "farmers-only" market. Over 50 WA state farmers direct-sell their seasonal fresh fruit, vegetables, organic produce, herbs, mushrooms, cheeses, fish, shellfish, chicken, beef, pork, eggs, nuts, cider, fresh pasta, honey, cut flowers, nursery stock, wines, fresh baked goods. Weekly entertainment, cooking demos, expert gardening and composting advice are also at the market. On the "Ave" at the corner of NE 50th St. and Univ. Way. From I-5 take 50th St. exit. Head east on NE 50th for 1/2 mile to Univ. Way. Market is outdoors at Univ. Heights Community Center. Parking tokens available to Market Shoppers for one free hour of parking at U-District lots.

Magnolia Farmers Market

(206) 547-2278 nfma@seattlefarmersmarkets.org 2550 34th West, Seattle www.seattlefarmersmarkets.org Saturdays, 10am-2pm, June 4-Sept. 24

Entering its third season, the Magnolia Farmers Market provides a delicious variety of WA state farm produce to market shoppers on Saturday mornings. Puget Sound vegetables and berries, Eastern WA fruit, organic produce, herbs, eggs, fish, fresh pasta, fresh baked goods, wines, and more. Shoppers can also enjoy entertainment, cooking demos, and expert gardening and composting advice. Located in the parking lot in front of the Magnolia Community Center at 2550 34th West. From I-5, take exit 167. Turn right on Fairview, veer left to Valley St. Valley St. becomes Broad St. Follow Broad St. to Denny. Right on Denny, then right on Western. Follow Western/Elliott Ave. north. Take the Magnolia Bridge exit. Follow bridge up ramp (W. Garfield St.). Garfield becomes Galer St. Stay straight to go onto Magnolia Blvd. Magnolia Blvd. becomes Clise Place West. Turn left on West Lynn St. West Lynn becomes 34th. Turn right on 34th. Plenty of on-street parking.

Pike Place Market

(206) 774-5372 scottr@pikeplacemarket.org 85 Pike St, Seattle www.pikeplacemarket.org Open daily, year-round

Started in 1907 as a farmers market, the Pike Place Market continues to be an integral part of the downtown Seattle community. Open 361 days per year with year-round farmers, the market is the place to "Meet the Producer." Special farm produce shopping days include Organic Wednesdays and Summer Sundays, from June to October, with farmers selling on the cobblestones of Pike Place. For more information, visit our Web site or call (206) 774-5372. Park for free up to an hour in the Market Garage on Western Ave. Look for farmers in the Main and North Arcades and along Pike Place. Hours vary but typically run 9am-6pm. In downtown Seattle, go west on PIke to market entrance, at 1st Ave. and Pike.



Farms that offer U-pick **Farmers Markets Farms**





NOW IN TWO GREAT LOCATIONS

Thursdays: 10–3 on BroadwayStreet between 9th & 11th May 19-October 20

and

Tuesdays: 3–7 at Freighthouse Square in the Tacoma Dome District June 7–August 30

Colorful



R Columbia City Farmers Market

(206) 547-2278 nfma@seattlefarmersmarkets.org Columbia Plaza, 4801 Rainier Ave. S at intersection of S. Edmunds, Seattle www.seattlefarmersmarkets.org Wednesdays, 3pm-7pm, May 11-Oct. 26

"Come for the freshness, stay for the fun" at Seattle's southeast outdoor farmers market in historic Columbia City. Buy direct from WA state farmers at this mid-week market. A wide selection of fresh-picked produce, organic fruits and vegetables, berries, herbs, cheeses, mushrooms, nursery stock, cut-flowers, baked goods, meats, chicken, wines, honey and more. Entertainment, gardening, and cooking events. Plenty of free parking.

S Broadway Farmers Market

(206) 547-2278 nfma@seattlefarmersmarkets.org Broadway at East Thomas Street, Capitol Hill, Seattle www.seattlefarmersmarkets.org Sundays, 11am-3pm, May 15-Nov.20

NEW this year! Located in the heart of Seattle's Capitol Hill neighborhood, in the large parking lot behind the Broadway Bank of America, over 40 farmers and small food vendors sell their own fresh-picked fruits, berries, greens, vegetables, herbs, fresh baked goods, pasture-raised meats, honey, fresh eggs, cut flowers, plant and herb starts and more. Weekly entertainment and cooking demos, too! From I-5 North, take t he Stewart Street Exit and go east toward Denny Way. Turn slightly right on to Stewart Street. Turn left on to Denny Way, and head up the hill (crossing the freeway) to Olive Way. Turn left on to Olive Way, and follow it as it curves slightly, up to Broadway. Make a left on Broadway and go one block to East Thomas Street. From I-5 South, take the Olive Way exit, and head up the hill on Olive to Broadway.

West Seattle Farmers Market

(206) 547-2278 nfma@seattlefarmersmarkets.org At the Junction where California meets Alaska, Seattle www.seattlefarmersmarkets.org Sundays, 10am-2pm, May 8-Dec. 18

West Seattle's "best new tradition" is devoted exclusively to fresh, WA State produce and farm products. Buy direct from over 30 vendors selling their just-picked fruits, vegetables, organic produce, herbs, mushrooms, cheeses, eggs, poultry, fish, cider, honey, cut-flowers, nursery stock, wines, artisan breads and pastries. Weekly entertainment, cooking demos and Master Gardeners also on site. Sundays on the corner of Alaska and California in the Alaska Junction shopping district of West Seattle. From I-5 or 99, take the West Seattle Bridge exit, continue to

Fauntleroy Way. At 4th light (SW Alaska St.) take a right. Go 2 lights to corner of 44th and Alaska. Plenty of parking.

Bill Pace Fruit & Produce 🌣

Bill Pace (425) 467-0501 2380 Bellevue Way SE, Bellevue www.billpacefruitproduce.com

Our fruit & produce market is located on the historic Overlake Blueberry Farm which was founded in the late 1940s in Bellevue. We opened our store in 2002, but before then we had been marketing our own fruit grown in the Yakima Valley for the past 35+ years in the Bellevue area. Our on-farm market features all Eastern and Western Washington grown fruits and vegetables in season. In early July we will offer freshpicked or U-pick blueberries from the farm. For more harvest information and detailed driving instructions, visit our Web site. Open April 15–Oct. 31, 9am–7pm 7 days a week. From Interstate 90, north on Bellevue Way, just north of the South Bellevue Park & Ride lot on the right.

Bellevue Farmers Market

Lori Taylor (425) 454-8474 fresh@bellevuefarmersmarket.org 1717 Bellevue Way NE, Bellevue www.bellevuefarmersmarket.org NEW HOURS: 3-7pm, Thursdays May 19-Oct. 13

Committed to bringing you the freshest farm products from Washington state farms. Come and buy fresh fruits and vegetables direct from the farmer. Also offering organic produce, organic beef, chicken and pork, artisan breads, herbs, eggs, cheese, shellfish, flower bouquets, nuts, pies, cookies, cider, jams and honey. Live music and cooking demos throughout the season. In the First Presbyterian Church parking lot, 9 blocks north of Bellevue Square.

Renton Farmers Market

Gene Sens (425) 226-4560 farmersmarket@renton-chamber.com S. 3rd St. between Logan & Burnett in Downtown Renton www.renton-chamber.com Tuesdays, 3–7pm, June 7–September 20

Featuring fresh, grown-in-Washington produce, flowers and select locally-made food products at Renton's beautiful downtown Piazza Park. While shopping, enjoy musical entertainment and visits by talented chefs and Master Gardeners. Children's activities throughout the season. Adjacent to the Renton Transit Center. From 1-405, take exit 2 and proceed north on Rainier Ave. to S. 3rd. St. Turn right. Head east. The Piazza is located on S. 3rd St. between Logan and Burnett Avenues.

37Kennydale Blueberry Farm ♥

Sue Larson-Kinzer/Darrell Kinzer (425) 228-9623 1733 NE 20th St, Renton

Blueberry season starts approx. mid-July and runs until finished in late September. Open Wednesday through Saturday for Upick blueberries. We use no sprays on our berries. Naturally grown. Please limit your calls to our business hours. We have clean fields and well-pruned, easy-picking bushes. Usually open Wed.–Sat., 9am–6pm. Closed Sun., Mon., Tues. Subject to change, please call first. We are located ten blocks off I-405 in Renton. Take exit 6 (30th St.). We are on the east side of freeway. Follow the chainlink fence around Kennydale school to NE 28th and turn right, go 1/2 block, turn left on Jones Ave. NE, go 8 blocks to NE 20th St, turn left. Fourth house down the hill on the right.

38 Chelsea Farms

Randy Brealey (425) 413-3900 randy@TheAlpacaPlace.com 19450 208th Ave. SE, Renton www.TheAlpacaPlace.com

Home to more than 100 Suri and Huacaya Alpacas, Chelsea Farms offers alpacas for sale, plus breeding and boarding services. We also have a wide variety of fiber, yarn, clothing and gift items in our farm store, Fiber Alley. Open by appointment—call to schedule your visit. *Take Hwy 169 south from Renton to 196th Ave. SE., south on 196th to a left (east) on SE 192nd, which turns and becomes 208th Ave. SE, or call for guidance.*

Serena Farms 🌣

Jason Serena (253) 261-8789 jser316@hotmail.com 22431 84th Ave. S, Kent

Serena Farms has been family-owned by Chris and Jason Serena since 1996. Serena Farms is the largest pumpkin grower in the Kent city limits. Come and enjoy our U-pick pumpkin patch this fall. Plus, a wide variety of winter squashes to choose from. Open 10:00 am till dusk, Oct. 1–Oct. 31. The U-pick is located on the corner of 212th and Orillia Road, just below the airport off of I-5. From I-5, take Orillia Rd. S. exit and turn right until it turns into 212th. Farm is located on the corner of where Orillia Rd. turns into 212th.









Brian Ipsen (253) 486-9316 kentfarmersmarket@hotmail.com Kent City Center, on Smith & 4th Streets, in Municipal Parking lot www.kentfarmersmarket.com Saturdays, 9am-2pm June 4-Oct. 15

As the Kent Farmers Market enters our second season as an open air market, it continues to be one of South King County's oldest farmers' markets, with a rich history of 31 years featuring in-season vegetables, fruits, flowers, plants and juried crafters. Come visit us every Saturday, June 4-Oct. 15. Daily activities & entertainment. See our Web site for details. Market is located in Kent City Center on Smith & 4th Streets in the Municipal Parking lot. Take Hwy 167 south to Willis Street exit, SR 516. Turn east to 4th.

Carpinito Brothers Farm Leona Reinhardt/Chet Dixon (253) 854-5692 leonar@carpinito.com 1148 N. Central, Kent

Family owned for over 30 years. Open year-around for all your gardening and landscaping needs. Bark, topsoil & gravel u-haul or delivered. Flowers, hanging baskets, vegetable starts, nursery stock, planters, seeds, tools, gloves and more. June-November we feature Carpinito-grown farm fresh produce picked daily: lettuces, spinach, greens, cabbage, corn, beets, carrots, leeks, English peas, broccoli, cukes, peppers, basil, cilantro, zucchini and winter squash. Washington items: berries, cherries, apricots, peaches, pears, apples, beans, tomatoes, potatoes, pickling cukes, spices, vinegar, dill, raw honey and more. October: U-pick pumpkin patch and corn maze. December: huge selection of green or flocked Christmas trees, florist quality poinsettias, garlands and wreaths. 9am–6pm daily year-round. From I-405, take Hwy. 167 S., 8th Ave. exit. Left on 84th, 1/2 mile on left.



💶 Fresh Flower Farm 🜣

Yee or Paochia Hang (425) 255-2409 freshflowerfarm@msn.com 28229 W. Valley Hwy, Kent

Fresh Flower Farm has operated since 1997. We have many kinds of fresh cut flowers, arrangements, bouquets and U-cut, dry flower bouquets, farm produce and blueberries. Our farm is open daily from 10am to 6 pm, June to November. Call and come on out for beautiful flowers and produce.

From SR 167 between Kent and Auburn, take S. 277th exit. Go west on So. 277th, then take left onto W. Valley Hwy. Go south about 1/2 mile. We are on the right hand side.

Whistling Train Farm

Mike Verdi & Shelley Pasco (253) 859-5197 shelley@whistlingtrainfarm.com 27127 78th Ave. S, Kent www.whistlingtrainfarm.com

CERTIFIED NATURALLY GROWN. We grow a huge variety of vegetables—everything from artichokes to zucchini. We grow for flavor, quality and health! Ask about our Subscription Programs. Enjoy our produce at Flying Fish and other select restaurants. Fresh eggs from happy, healthy, pastured hens. Naturally-raised Berkshire pork available year-round by contract.

Farm stand open by appointment only this year. Please call or email ahead. Find us at University District and West Seattle farmers markets May through December.



Trees 'n Bees, Inc.

Carolyn Elliott (253) 939-1149 info@treesnbees.com 34747 162nd Ave. SE, Auburn www.treesnbees.com

Trees 'n Bees, Inc. has been serving the Puget Sound area since 1972. Located just east of Auburn, this family-owned tree farm operates 34 acres, growing Christmas trees and raising honeybees. The Store offers fresh local honey, beekeeping supplies, unique gift items and Christmas decorations plus all-day seminars for those interested in honeybees and beekeeping. During the Christmas season, in addition

to trees, you will find complimentary beverages, a snack bar, a play area for kids with Christmas videos, and Mrs. Claus. We grow Douglas Fir, Noble Fir, Grand Fir, Pacific Silver Fir, Sub Alpine Fir, Norway Spruce and others. Open all year, Saturdays, 10am–4pm. March–September, Monday eve. 5-8pm and Thursdays noon-7pm. Thanksgiving-Christmas, daily 9am-7pm. Off 1-5, take exit 142A, go 6 miles east on Hwy 18, take Auburn-Black Diamond Rd. exit. Turn right at stop sign, cross river and turn right at the stop light. Turn right on SE Lk Moneysmith Rd., go one mile. Farm is on right.



Mosby Brothers Farm & Vegetable/Fruit Stand

Burr Mosby (253) 939-7666 mosbyfarms@earthlink.net 12754 SE Green Valley Road, Auburn

Opening May 1st. Our family farm is located in Auburn on the Green Valley Road, on your way to Flaming Geyser Park. Featuring Mosby Bros. own fresh-sweet corn, green beans, cucumbers, zucchini, winter squash, beets and leeks. Plus, lots of other local products, including berries, dill, lettuces, cabbages, and five varieties of peppers. Also, fresh Yakima produce: tree fruits, melons, cherries and potatoes. Come for all of your canning needs! Pumpkin Patch Oct 1-31 on the corner of Hwy 18 and the Black Diamond Road. Free hay rides (weather permitting), great photo opportunities, gourds, cornstalks, ornamental corn and much more! Open 7 days a week 9am-6pm. From Hwy 18 take the Auburn-Black Diamond exit, turn right at bottom of ramp, turn right again onto SE Green Valley Road and continue on 1 mile, stand is on the right hand side



45 Hamakami Farm 🌣

John Hamakami (253) 833-2081 14733 SE Green Valley Rd, Auburn

U-pick strawberries. We provide free containers to pick in and take home. We will open at 8:00 am on days we pick. We are not open later than working hours. Avoid being disappointed. We strongly urge that you call first before driving out. Strawberry farm located 5 miles east of Auburn on SE Green Valley Rd. This is the same road to Flaming Geyser State park.



BELLEVUE FARMERS MARKE'

Serving you with the freshest farm products from Washington State Farms ~ Visit us every week all season long ~

> Thursdays 3 pm - 7 pm May 19 - October 13

1717 Bellevue Way NE (9 blocks North of Bellevue Square) First Presbyterian Church Parking Lot

www.bellevuefarmers.org



46 Canter-Berry Farms ♡

Clarissa/Doug Cross (253) 939-2706 cbfdoc@prodigy.net 19102 SE Green Valley Rd, Auburn www.blueberries4u.com

Our small, friendly farm raises both blueberries and American Saddlebred Show Horses. Our farm that was settled in the 1870's has been family-owned for the last 51 years. We offer U-pick blueberries in season and frozen blueberries as available. Our salesroom is open for sales of our fresh blueberry Jam, syrup, vinegar and chutney year round. We also sell the blueberry products year round at the Pike Place Market. Call ahead or visit us at our Web site: www.blueberries4u.com. Tours by appointment. Open daily 10am-6pm; U-pick season 8am-6pm. Call ahead. From I-5, take Hwy 18 east. Take Auburn-Black Diamond Rd. exit. Keep turning right to SE Green Valley Rd. Farm is 5.5 miles on the left, 2-1/2 miles west of Flaming Geyser State Park.



Country Farmers Market

Janice Hammerstrom (360) 802-6800 jhammer@countryfarmersmarket.com 40709 264th Ave. SE, Enumclaw www.countryfarmersmarket.com

Country Farmers Market is a full-service produce stand specializing in all in-season local produce and products from Eastern and Western Washington. The 10-acre farm and market are situated 2 miles north of Enumclaw on the west side of Hwy 169. Stop by, tour the market, vegetable and flower gardens, and see the beautiful views of Mt. Rainier. During the fall season, select your fall decorations and hunt the pumpkin patch for your perfect eating or carving pumpkins. Open 10am–7pm daily from May 1-October 31. Located 2 miles north of Enumclaw on the west side of Hwy. 169.



Rockridge Orchards 47& Bamboo

Wade Bennett (360) 825-1962 41127 212th Ave. SE, Enumclaw

A bit of Asia in Enumclaw. Asian Pears, bamboo, and many other exotic fruits, vegetables, and greens. Some of the besttasting heirloom tomatoes in the Pacific NW. Come see us at the local farmers markets or at the farm. Seasonal hours. Please call for directions and times. Take Hwy 164 from Auburn. Turn left on 400th, at the next flashing light (212th) turn right. We are on top of the hill on right.





Karla Kolibab (253) 261-8157 fwfarmersmarket@yahoo.com In the Sears parking lot on 320th Saturdays 9am-3pm May 7-October 29

We will have fresh fruit, vegetables, organic fruit and vegetables, fresh flowers, processed foods, fresh bread, pastries, coffee, espresso, cheese, nuts, Kettle Korn, fresh salmon. Food vendors include Miro's Polish Food, Meat for the Soul Barbeque, food vendors selling shish ka bob. Crafts include carved wood products, bird houses, jewelry, lavender & lavender products, nursery with plants and flowers, pottery, and candles. Plus chef's demos and Master Gardeners throughout the season and entertainment each week. Special events include senior days, pet days, western days, multi-cultural days and festival day. Come and see our exciting market and enjoy. I-5 to 320th go west on 320th to the Sears Parking Lot at The Commons Mall.





Farms & Farmers Markets of Pierce County



Proctor Farmers Market

Bruce Larson (253) 219-9427 Iarsonbrown@yahoo.com N. 27th & Proctor, Tacoma (on N. 27th) www.proctorfarmersmarket.com Saturdays, 9am-2pm April 30-Oct. 29

Our open air farmers market is located in the heart of Tacoma's Historic Proctor District. It features an abundance of farm fresh produce including organic fruits and vegetables, specialty herbs, bedding and nursery plants, cut flowers, fresh troll-caught salmon (seasonal), delicious hot food, fresh breads and bakery items, and live music. From I-5, take City Center exit, take Schuster Pkwy to N. 30th St. Travel on 30th to Proctor. Turn left onto Proctor. Market is on N. 27th at Proctor.

AA Tacoma Farmers Market

Melisa Evangelos (253) 272-7077 Broadway, between 9th and 11th www.tacomafarmersmarket.com Thursdays 10am-3pm, May 19-Oct. 20 Tuesdays at Freighthouse Square 3pm-7pm, June 7-Aug. 30

In the heart of downtown Tacoma between 9th and 11th Streets in front of the historic Pantages Theater, the Tacoma Farmers Market is a destination event all season long. Come savor local organically-grown fresh berries, fruits and vegetables direct from the farms. Find the finest crafters and food producers in Washington. Weekly special events and entertainment. Whether you're coming for lunch from the office or home you'll find something delightful. Now in our 15th year, we're a non-profit with a volunteer board, paid staff, and scores of dedicated volunteers.

T.H.E. Farmers Market

Jan Piercy (253) 884-2496 janpiercy@juno.com 3501 Bridgeport Way, University Place www.thefarmersmarket.us Saturdays, 9am-2pm, May 7-Oct. 28

Offering a wide variety of in-season Washington agriculture products and hand-crafted items. Many organic vendors. Easy-to-find, easy parking. Weekly entertainment, special events every month, always a children's activity table. Great fun for the whole family. Located at the corner of Bridgeport Way W. & 35th St in University Place. From I-5 northbound, take Bridgeport Way W. exit; from I-5 southbound, take either Hwy 16 or 56th St. exit. Road will lead down to market.

48 Terry's Berries 🌣

Terry and Dick Carkner terryann@nwrain.com (253) 922-1604 4520 River Road, Tacoma www.terrysberries.com

Berries, veggies & apples, too, we grow organic just for you! 20 years of growing great berries and veggies in the Puyallup Valley. Shop at our farm store or join our CSA to reserve your share of the harvest for more than 10 months of the year. Choose from the huge variety of veggies, pickyour-own flowers and herbs. Savor freshlypicked berries in season. Farm-fresh eggs available year around. Join us for apple picking & cider pressing October weekends and pick your own pumpkin in our pumpkin patch. School tours by appointment. Farm store open May-October, 10am-6pm. Two miles from 1-5, exit 135 towards Puyallup. For more information and detailed directions, visit our Web site.

Duris Cucumber Farm, LLC

Sondra Andrews (253) 922-7635 6012 44th St. E, Puyallup

We grow and sell from our farm market. Fresh strawberries, green beans, pickling cucumbers, slicing cucumbers, zucchini and yellow squash, and dill. Open to the public beginning about June 1 for strawberries, July 15 for veggies. 9am–6pm every day, through September. Midway between Puyallup and Tacoma on Highway 167 (River Road Highway).

50 Sunrise Blueberry Farm

Tom Maskal (253) 845-2856 1501 13th St. SE, Puyallup

CERTIFIED WSDA/NOP ORGANIC SINCE 1976.

- The sweetest blueberries you'll ever taste!
- No herbicides, no fungicides, no synthetic pesticides, no chemical fertilizers.
- "We feed the soil, and the soil feeds the plants!"
- Hand-picked at their peak of freshness!
- Fresh flats, washed and ready-to-freeze cases, and already frozen cases available.
- Try our exclusive 20-lb. freezer case, no repackaging necessary!
- Quantity discounts for 10, 20, 30, 40 and 50 pounds.
- Please call ahead for larger orders (50 pounds or more).
- Your complete satisfaction guaranteed!
- Sorry! No U-pick available.

Open July through mid-September, Monday–Saturday, some Sundays, 8am–5:30pm. From Seattle, take Hwy 167 south to Hwy 512 (Puyallup & Olympia), take the 1st exit off 512 (Pioneer Ave.), turn right on Pioneer, go one long block to 13th St SE (Spinning School), turn right on 13th St. SE and go 2 stop signs, and look for the red shed at the end of the farm road. From Tacoma: Take 1-5 north-bound, take exit 135 (Puyallup, Highway 167 North, River Road), in Puyallup, turn right on Meridian, go 5 traffic lights, and turn left on Pioneer, after going under Highway 512, follow the directions above to the farm.

Farms that offer U-pick
Farms Farmers Markets



832 Valley Ave N.W. Puyallup, next to the Puyallup Recreational Center. Strawberries usually ripen late in May; raspberries late June. U or We Pick. E. Washington fruit and vegetables in season. Fife/Milton Exit #137 on I-5, travel 3 miles toward Puyallup on Valley Ave E or the Tacoma exit N. of Puyallup River on SR #167. Turn right on Meridian then left at Nissan Dealer for 1 mile. From the South on SR #512 take Milton exit onto SR #167. Call Toll Free 1-866-435-1300.

Farms & Farmers Markets of Pierce and Thurston Counties

Puyallup Main Street Farmers Market

Sonie Hansen (253) 840-2631 fmkt@puyallupmainstreet.com Pioneer Park Pavilion, 330 S. Meridian, Puyallup www.puyallupmainstreet.com Saturdays 9am-2pm May 7-Aug. 27, 10am-2pm Sept. 3-Oct. 8 Sundays 10am-2pm May 8-Aug. 28

Join us all season long for a fun-filled market packed with locally-grown fresh produce, seafood, healthy nursery stock, flowers, yummy baked goods, crafty gifts and delicious foods. A delightful indooroutdoor setting in the Pavilion at Pioneer Park. Watch for informal gardening; food preparation and preservation classes; canine agility runs; Art at the Market, a creative hands-on booth for children staffed by Valley Arts United; and lots of other family fun. From I-405 S., take the Hwy 167 S exit toward Kent/Auburn, follow 167 S to Hwy 512 Puyallup, take Pioneer Exit, turn left (west), left at Meridian, end at 330 S Meridian, Puyallup



The farm has grown blueberries for more than 50 years. Since 1999 it has been a Upick operation. There are 4 acres of mixed cultivars. Pick to the sound of classical music from early July until the end of the season. Nothing has been applied to the plants for at least 6 years. Open 9am-7pm, 7 days a week during picking season. Hwy 167 to River Rd. to Meridian (downtown Puyallup). West on Pioneer (approx. 2 miles). Left onto Fruitland at the light. 1 mile up hill. Farm is on the left at 84th.

The Meat Shop of Tacoma

Lee Markholt (253) 537-4490 organicmeatshop@att.net 13419 Vickery Rd. E, Tacoma www.meatshopoftacoma.com

We have a retail store where we sell certified organic beef, pork, poultry, chemical-free sausage and lunch meats. We also do custom cutting and wrapping and poultry processing. Stop by and visit us sometime! Open 8am–6pm Monday–Friday, 10am–5pm Saturdays. *Take exit 127 off I-5* and go east on SR 512 to Portland Ave. Go south on Portland Ave. to 112th St, east on 112th to Vickery, south on Vickery for 1-1/2 miles. Shop is on left.



53 Spooner Farms 🌣

Andrea Spooner (253) 840-2059 aspooner@spoonerfarms.com 9710 SR 162 E, Puyallup www.spoonerfarms.com

Start your summer with our own dailypicked strawberries, raspberries, blackberries and blueberries. Fall time is great family fun in our 5-acre corn maze. U-pick pumpkins, pumpkin slingshots, concessions, great fall decorating items and gifts. Bring your camera and the kids to meet Patty Pumpkin and Blinkey the Bear. Open daily 9am–5pm, June–October. From I-405, get on Hwy 167 heading south toward Kent/Auburn. Merge onto Hwy 410 east toward Sumner/Yakima. Také Hwy 162 E/Valley Ave, exit toward Orting. Kight onto Valley Ave. É. Hwy 162, end at the farm.



54 Scholz Farms

Allen Scholz (253) 848-5955 scholzfarm@msn.com 12920 SR 162 E, Orting

We are a third-generation farm with an onfarm retail stand. Our fruit stand features our own seasonal fruits and vegetables including strawberries, raspberries, blueberries, rhubarb, our famous sweet corn, green beans, and Yellow Finn potatoes. Custom-grown fruits and vegetables from our friends in Yakima. Creative containers and hanging baskets offered in the spring. In October, we offer pumpkins, painted pumpkins, and a wide variety of other fall crops, corn maze, Halloween gift shop. We also give group farm tours in October by reservation. April 1-October 31, 9am-6pm daily. From Puyallup, head east on Pioneer to Hwy. 162 (Sumner-Orting Hwy) and turn right. Continue 3 miles. We're on the right, past 128th St. or call for directions.



(360) 893-5973 15308 188th St. E, Orting Come to Sasaki Farms' Vegetable Stand to

find our sweet corn, varieties of leaf lettuce (romaine, red leaf, green leaf, red bibb, green bibb), and bok choy and nappa. In October, we have U-pick pumpkins (groups are welcome, please call for appointment.) We also grow varieties of squash: acorn, hubbard and kabocha. Ron is a third generation farmer. His family has been farming in the valley since 1917. Open August 1 to October 31, noon to dusk. At stoplight in Orting, turn right on Calistoga St. Farm stand in 1-3/4 miles on the right side.



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56 Boistfort Valley Farm

Heidi and Mike Peroni (360) 245-3796 info@boistfortvalleyfarm.com 426 Boistfort Road, Curtis www.boistfortvalleyfarm.com

Open by special appointment. Boistfort Valley Farm is a beautiful 20-acre CERTIFIED ORGANIC farm on the south Fork of the Chehalis River. We grow an array of garden staples, gourmet and specialty vegetables, herbs, fruit and flowers. Our goal is life-sustaining organic food grown in a manner healthy for our soil and surroundings. Our produce is available at the Olympia and Ballard Farmers Markets, and through our CSA program. We provide shares to Seattle (Ballard, Capitol Hill, Wallingford/Fremont, Mercer Island), Tukwila, Tacoma, Olympia and Centralia. We are willing to coordinate new dropsites, also. Please contact us for more information. Take I-5 south to Chehalis exit 77. From the exit, go right (west) about 6 miles to Boistfort Rd. Make a left. The farm is past the Curtis Store on the right.



Carolyn Lattin (360) 491-7328 9402 Rich Road SE, Olympia

This is our 31st year of business. We won the North American Farmers' Direct Marketing Association award—first in nation for our cider, and first for our strawberry jam. Pesticide-free award-winning cider, apples, fruit, honey, eggs, veggies, sweet corn, pumpkins, flowers, pies, jams, dried fruit, frozen berries, gifts, recreation and farm animals. Horse drawn wagon rides weekends in October. Fresh donuts Tues.-Sat., apple fritters Saturday & Sunday. Cider Mill, Easter Egg Hunt and Pumpkin Patch. Also at Tacoma Market (Proctor Dist.) on Saturdays. Hours: Mon-Sat., 9am-6pm. Sun. 12-4pm (closed Sundays Jan-June.) *Travel south on Capitol Blvd, 3-1/2 miles past* Airdustrial Way, turn left onto Rich Rd., farm is 1/2 mile on the right.



58 Flashover Farm

Sean Glasser (360) 446-2812 flashfarmer@hotmail.com 12603 Reo Rd. SE, Rainier

Small scale subsistence farm using natural methods, feeding grain or hay to animals. No hormones or antibiotics. Producing lean meats full of natural flavor. Beef, pork, lamb, poultry. Also producing animals for sale for show or pet. Open 8am-8pm daily. Take Hwy 507b to Rainier. From Center St. turn left to 133rd. Right on Reo Rd. and go to the end of the road. Look for a blue address sign at driveway 12603.



Poulsbo Farmers Market

Jackie Aitchison, Manager (360) 649-0274 www.poulsbofarmersmarket.org Wednesday Market 3-7pm, June 1-Sept. 28 Saturday Market 9am-1pm, May 8-Oct. 29

IT IS ALL ABOUT FOOD! Have breakfast or lunch onsite and take home dinner. In only its second year of operation, the Poulsbo Farmers Market is pleased to announce two Market Days: Saturdays and Wednesdays. Over 40 Washington state farmers direct sell their seasonal fresh fruit, berries, vegetables, organic produce, nursery stock, fish, shellfish, herbs, cheese, eggs, pork, pasta, honey, cut flowers, wines and beer, fresh baked pastries and artisan breads. Our vendors also sell freshly prepared pesto, jams and jellies, tamales, brats, crepes, salads and other prepared foods. Weekly entertainment, cooking demonstrations and children's activities available at our Saturday market. Master Gardening advice each market day. Parking onsite at both locations.

Saturday Market: Take Hwy 3 to Poulsbo, west on Hwy 305, right on Lincoln, which turns to the right and become Iverson. Go one block and turn right onto 7th Ave. Turn left into the parking lot of the Poulsbo Medical/Dental Medical Center.

Wednesday Market: Take Hwy 3 to Poulsbo, west on Hwy 305, turn left on Hostmark and turn left into the parking lot of the NorthWest Design Center and Furniture Gallery.



<section-header> Pheasant Fields Farm 🌣

Nikki Johanson (360) 697-6224 pheasantfields@yahoo.com 13274 Clear Creek Rd. NW, Silverdale www.pheasantfields.com

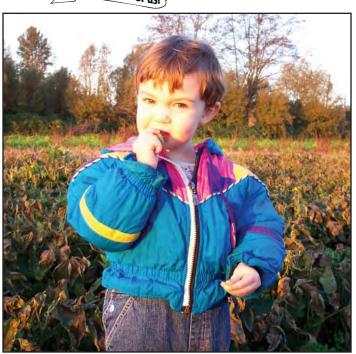
Seasonal vegetables, flowers, lavender & year around farm fresh eggs. CSA shares available May through October. Summer farm camp held July & August. Harvest season includes U-pick pumpkins and night-time entertainment: "No Ghoul, No Gore,

No Scare" for ages 1-100, includes a nocturnal farm tour with music, storytelling & campfires. "Wild Woods" is held just before Halloween for four nights. Parental accom-paniment required for ages under 12, for fun & thrills. Easy coach access. Reservations required for groups. www.kitsapwildwoods. com. Open 10am-6pm in season. 2 miles north of the Kitsap Mall on Clear Creek Road in Silvérdale.

www.pugetsoundfresh.org









2005 Puget Sound Fresh Farm Guide



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With this Coupon,

Admission for Two to our Country Fair Family Fun Park, and receive a Third Admission for FREE!

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- Open Weekends Mid-May through October
- Open Daily Late-June through Labor Day
- One Low Admission Price Includes Interactive

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